

PAPALOTE CAPÓN

(A. CUPREATA)

JAVIER BARRANCA

Chilapa de Álvarez, Guerrero

LOTE: 0424JB, 49%, 266 bottles, April, 2024



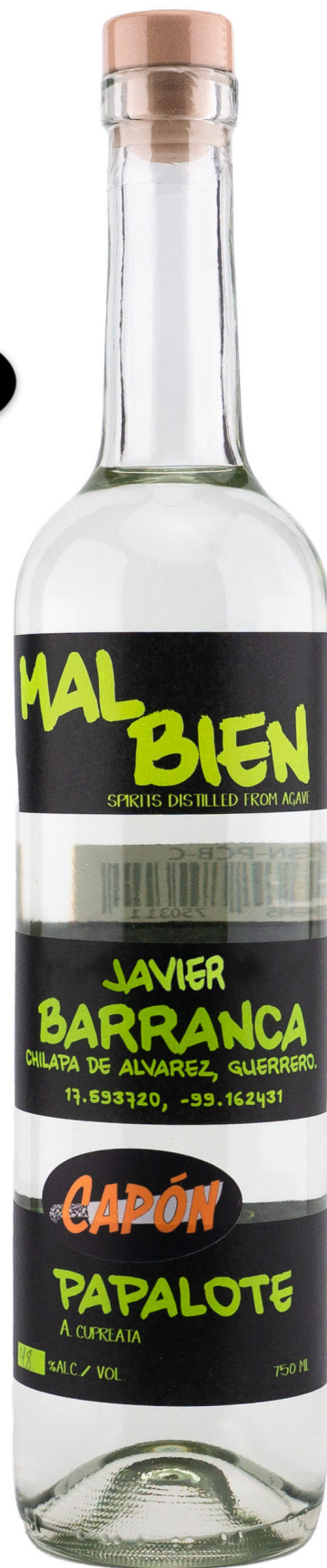
One of the first releases from Javier produced after the passing of Don Ciro (Javier's grandfather and mentor) in 2022. The heir to Don Ciro's land, fabrica (distillery), and knowledge.

This relatively large batch was made using capón agaves from the neighboring community of Pantitlán, whose quiotes were cut more than a year prior to finally being harvested. Look for an added level of complexity compared with joven batches of papalote.

PRODUCTION

OVENS:	10 ton pit
COOK TIME:	4-5 Days
WOOD:	Encino Amarillo, Encino Prieto, Tepozcahuite, Tepehuaje
REST:	1 Day
MILL:	wood chipper
FERM TANKS:	ayacahuite
WATER:	spring
FERM. TIME:	5-7 days
CAPÓN	2 years
DISTILLATIONS:	Two
STILLS:	2 x 400 liter copper alambiques
ADJUSTMENT:	Puntas y Colas*

*PUNTAS" ARE THE HIGH ABV ALCOHOL THAT COMES OFF THE STILL AT THE BEGINNING OF THE SECOND DISTILLATION, AND TYPICALLY HAVE LIGHTER, MORE FLORAL FLAVORS. "COLAS" ARE THE LOWER ABV ALCOHOL THAT COME OFF THE STILL AT THE TAIL OF DISTILLATION, AND WHILE BITTER TO TASTE, HAVE THE MOST COMPLEX AROMATICS.



MAL BIEN

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Manuscrito TEQUILA BLANCO

A complex yet perfectly balanced Blanco tequila that is equal parts sweet cooked agave, citrus, and vegetal notes -- reminiscent of the red volcanic soil and terroir of the Los Altos region. A mix of aromas and flavors -- such as wet grass, white pepper, grape, lemon zest, mint and bell pepper -- complement the cooked agave mouthfeel and cool vegetal finish. Made from single estate, 6-8 year, 100% Blue Weber agave and offered at 42.5% alc./vol. to provide a bolder and more complex tasting experience. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at "El Sabino" Distillery, this Blanco tequila is perfectly oxygenated to provide a smooth and balanced finish..

 **Nose** - Sweet cooked agave, wet grass, lemon zest, grape, white pepper and floral.

 **Palate** - Cooked agave upfront followed by balanced notes of citrus, vegetal, bell pepper, earthy and white pepper flavors.

 **Finish** - Sweet cooked agave and peppery notes blended with a mix of mineral, floral, mint and citrus flavors.

Production Notes

6-8 years, single estate, mature 100% blue weber agave

Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours

Four-part extraction via roller mill with deep well water

Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation

Twice distilled in copper pots and oxygenated for a smooth and balanced finish

Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.

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HIGH PROOF

A complex, over-proof Blanco tequila that delivers a jubilee of peppers and vegetal notes to round out the cooked agave sensation. The presence of white, black, and bell peppers are detected from nose through finish as well as earthy tones, baking spices, and citrus notes. Made from single estate, 6-8 year, 100% Blue Weber agave and offered at 51.55% alc./vol. to provide an elevated experience for the senses. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at “El Sabino” Distillery, this high proof Blanco tequila enjoys oxygenation and fermentation with fibers to provide a balanced and enjoyable finish.



NOSE - Cooked agave, bell pepper, vegetal, earthy, white pepper, and a hint of grape.



PALATE - Cooked agave and black pepper initially followed by baking spices, citrus and vegetal flavors.



FINISH - A long finish that starts with warm vegetal notes and ends with soft peppery, earthy, and citrus flavors.

PRODUCTION NOTES

- 6-8 years, single estate, mature 100% blue weber agave
- Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours
- Four-part extraction via roller mill with deep well water
- Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation
- Twice distilled in copper pots and oxygenated for a smooth and balanced finish
- Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.

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750 ML



10860013563810

750 ML CARTON





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REPOSADO

HIGH PROOF

A versatile triple threat that can be savored neat, paired with your favorite cigar, or stand up in your preferred Fall cocktail. This pour delivers a collision of agave and oak, with a variety of baking spices and hints of banana bread throughout. Batch one was expertly aged in ex-chardonnay French Oak barrels for 3+ months. Passionately made from single estate, 6-8 year, 100% Blue Weber agave and offered at 51.55% alc./vol. to provide a bolder and more complex tasting experience. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at “El Sabino” Distillery, this Blanco tequila is double distilled and perfectly blended to deliver the best of both worlds: agave and buttery French Oak.



NOSE - Bright aromas of cooked agave, coriander, oak, walnut, and lemon zest.



PALATE - Baking spice, banana bread, walnuts, and cinnamon round out the highly viscous cooked agave mouth feel.



FINISH - The long, clean finish consists of baking spices, citrus, and cinnamon.

PRODUCTION NOTES

- 6-8 years, single estate, mature 100% blue weber agave
- Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours
- Four-part extraction via roller mill with deep well water
- Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation
- Twice distilled in copper pots and oxygenated for a smooth and balanced finish
- Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.
- Aged in ex-chardonnay, French oak barrels for 3+ months.

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750 ML



10860013563841

750 ML CARTON



Manuscrito

REPOSADO

This buttery treat preserves the signature Manuscrito cooked agave backbone while the barrel offers a complement of oak, butterscotch, honey and spices. Batch one was expertly aged in ex-chardonnay French Oak barrels for 3+ months, producing a buttery reposado with a champagne hue that will leave your taste buds craving more. Chapter Three was made from single estate, 6-8 year, 100% Blue Weber agave and offered at 42.5% alc./vol. to provide a bolder and more complex tasting experience. Hand-crafted by Master Distiller Oscar Vazquez Camarena in Jesus Maria, Mexico, at “El Sabino” Distillery, this Blanco tequila is double distilled and perfectly oxygenated to provide a warm and memorable coating of honey, cinnamon, and agave.



NOSE - Cooked agave, honey, oak, fruit and citrus.



PALATE - Warm cinnamon and baking spices greet the palate while creamy cooked agave, honey and butterscotch notes follow.



FINISH - A harmonious coat of honey, spice and cooked agave.

PRODUCTION NOTES

- 6-8 years, single estate, mature 100% blue weber agave
- Cooked 48 hours in a stone brick ovens and cooled for another 24+ hours
- Four-part extraction via roller mill with deep well water
- Open air, lactic fermentation in 10L stainless steel tanks with native yeast and fibers in fermentation
- Twice distilled in copper pots and oxygenated for a smooth and balanced finish
- Derived from just three ingredients: Agave, Water, and Yeast. 100% additive free.
- Aged in ex-chardonnay, French oak barrels for 3+ months.

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750 ML



750 ML CARTON

QUINCEAÑERA ESPADÍN

(A. ANGUSTIFOLIA)

FELIPE CORTES

Mengolí de Morelos, Miahuatlán, Oaxaca
0410FC, 49.5%, 1,266 bottles, April, 2010

Distilled in 2010, this large batch spent 15+ years resting in a giant “flex tank” tucked in a corner of Felipe’s bedroom. Fans of Agave Mixtape may remember tasting a sample back in 2022, when it was a spritely 12 years old, but the other 950 liters remained *en cámara* until it being bottled in September, 2025.

Felipe and his son Ageo are the 3rd and 4th generations of the Cortes family to produce mezcal in the Miahuatlán district of Oaxaca, an area famous for producing some of the best mezcal in Mexico. They are related to the neighboring Ramos family via Felipe’s wife (Ageo’s Mother).

PRODUCTION

OVENS:	9 ton pit, 5 ton pit
COOK TIME:	8-10 Days
WOOD:	encino, yegareche
REST:	tepextate and tobalá are milled immediately, others rest 5-7 Days
MILL:	tahona
FERM TANKS:	sabino
WATER:	well
FERM. TIME:	3-8 days
DISTILLATIONS:	two
STILLS:	two copper alambiques con refrescadera (275L, 500L)
ADJUSTMENT:	puntas y colas



FAMILIA MORALES

Zacate Limón, Receta Original de Lucio Morales López

Originally created by Maestro Mezcalero Lucio Morales as a gift to his wife, Agustina, "Zacate" is produced by the Morales family using the same traditional process as their classic "white tape" espadín, with one important twist:

Freshly cut lemongrass is added to the stills before the second distillation, and a bit more is macerated in the finished product for an extra touch of aromatics and color.

The result is a bright and lively expression of espadín that makes a great highball, brings an interesting twist to classic mezcal cocktails, or works as a fun plug-and-play substitute for gin.

100% Agave Espadín

Roasted in Earth

Crushed by Tahona

Fermented in Pine

Distilled in Copper Pots with Fresh Lemongrass

40% ABV

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