PALENQUEROS

HEN CURATING THIS COLLECTION OF DESTILADO DE AGAVE, OUR FOCUS GOES BEYOND THE VILLAGES OR AGAVE VARIETIES — THIS RANGE HONORS THE PALENQUEROS THEMSELVES: THE MASTER DISTILLERS. THEIR NAMES ARE PROUDLY DISPLAYED ON THE LABELS, WITH THEIR PORTRAITS FEATURED ON EACH BOTTLE TO HIGHLIGHT THEIR CRAFTSMANSHIP. PALENQUEROS IS A PROJECT CELEBRATING THE EXPERTISE OF SIX ARTISANAL PRODUCERS FROM VARIOUS VILLAGES IN THE STATE OF OAXACA WITH PROJECT COORDINATOR HECTOR VAZQUEZ.

BALTAZAR CRUZ JOVEN - 100% TEPEXTATE

BALTAZAR CRUZ LAVY SPIRIT- ARTIANAL - JOYNE 1000 MAGU PALENQUEROS* 48,5% MAGUEY TEPEXTATE PURE SINGLE PALENQUE WOE NOTOD

PRODUCTION

Producer	Baltazar Cruz
Raw material	Agave marmorata roezl
Cooking system	Oven Pit
Grinding system	Tahona
Fermentation	Natural yeast in pine wood vats
Distillation	Double distillation in 300 liters copper still

Baltazar Cruz uses wild harvested Tepextate agave to produce this exceptional destilado de agave in the village of San Luis del Río, Tlacolula, Oaxaca. The agave is cooked in an oven pit before it is smashed by mule-drawn tahona and fermented in pine wood vats for four days using the ambient yeast of the distillery. Distilled twice in a classic 300L copper stil and bottled at still strength of 48.5% abv. 1000 bottles produced.

TASTING NOTES

Nose: Notes of sandalwood and sun-dried flowers emerge with subtle spiciness adding depth to an already expressive bouquet. As it opens up, aromas of tropical fruits and refreshing hints of citrus come to the forefront.

Palate: Honeyed agave notes quickly give way to a resinous tones reminiscent of freshly cut tree sap. The palate is complex and evolves in the glass, transitioning from herbaceous notes of pine and eucalyptus to vibrant hints of fresh citrus.

Finish: The perfectly balanced smoke gives this spirit an incredible length on the finish, leaving a lasting impression of freshness with lime and grapefruit notes.