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Espadín Capón

2018 Limited Edition

Master Mezcalero: Juan Hernández Méndez
NOM: NOM-0496X
Agave Varietal: Espadín
Scientific Name: Agave angustifolia
Town / Municipality: Santiago Matatlán
State: Oaxaca
Fermentation: Natural, Open-Vat Fermentation in Wood
Still Type: Copper Alembic
Dates of Distillation: March 2015
Number of Liters in Distillation: 100
ABV: 44%

Tasting Notes: The delicacy and sweetness of Espadín piñas, picked at peak maturity, shines through from the get-go.

Backstory

Erstwhile Mezcal's Espadín Capón, a 2018 Limited Edition, is a special distillation of only 100 liters. Made from homegrown Espadín piñas, grown and cared for with love and with pride, on master mezcalero Juan Hernández Méndez's own land. Piñas were harvested about 1.5 years after cutting the quiotes, and hand-picked at harvest for maximum maturity. Resting in glass since March 2015.

Try this distillation side by side with Erstwhile Mezcal's signature Espadin. It is the perfect showcase of how artisanal mezcal production is an art, not a science. That two mezcaleros, both distilling in copper stills and based only about 30 minutes apart in driving distance, can produce two excellent Espadín mezcals that are so remarkably and delightfully different.

Scan to learn more!