923 Putnam Avenue
Brooklyn, NY 11221
United States of America

Phone: +1 (646) 389-1331

www.erstwhilemezcal.com
erstwhilemezcal

Tobalá

2021 Ancestral Limited Edition

Producer: Juan Abel Quiroz Agustín
NOM: NOM-1390
Agave Varietal: Espadin
Scientific Name: Agave angustifolia
Town / Municipality: Santa María Sola, Oaxaca
Fermentation: Natural, open-top fermentation in *Sabino* cypress wood tanks
Still Type: Filipino-style clay pot stills
Date of Distillation: August 2021
Liters Made: 200
ABV: 48%

Available in 375ml

Backstory

Only 300 liters made. This batch marks master distiller Juan Abel Quiroz Agustín's debut in the United States and international markets. Ripe Espadin agaves slow roasted for days in earthen oven. Natural fermentation with wild native yeasts in cypress wood vats.

Distilled exclusively in filipino-style clay pot stills.

Born and raised in Santa María Sola where he still resides, Abel saved for years before achieving the dream of building his own *palenque* next to his house. He has proudly run his own *palenque* since around 2009. Santa María Sola is a municipality in the district of Sola de Vega, in the *Sierra Sur* region of Oaxaca. Following the tradition of Sola de Vega, Abel distills exclusively with clay pots and makes some of the most unforgettable ancestral mezcal expressions we know.

SCAN ME

Scan to learn more!