

Mezcal Vago is a collection of some of the finest traditional mezcal on the market, made by multi generational producers artists in their own right

Each label showcases illustrations unique to each mezcalero and their process, honoring their craft. There's a story to find on every bottle:

Which tell you what type of Grind is used, Fermentation (wood, days to what water), Distillation, Class/Category (what it distilled with/corn etc)



**Tío Rey**, from Sola de Vega, crushes the roasted agave by hand and distills in clay pots, offering an ancestral “en barro” mezcal.

**Joel Barriga**, Aquilino’s cousin, distills at his farm and palenque in Hacienda Tapanala, with similar altitude to Yegolé, showcasing a style akin to his cousin’s.

**Hijos de Aquilino**, Temo and Mateo García, sons of the late Vago founding mezcalero Aquilino, distill in copper pots at the family palenque in Candelaria Yegolé.

**Emigdio Jarquín** distills in the Nanche district of Miahuatlán, at his family Palenque, on a copper pot still, and has been recognized with some of the highest rated mezcal’s in the world

**Mezcal Vago**

**ELOTE**

**50.3%**

Appearance / Color  
**Clear.**

Nose / Aroma / Smell  
**Nutty, toasty.**

Flavor / Taste / Palate  
**Nutty, roasted corn, light agave.**

Finish  
**Light agave and lean mouth feel.**

**Mezcal Vago**

**ESPADIN**

Appearance / Color  
**Clear.**

Nose / Aroma / Smell  
**Sweet Potatoes, Citrus and Flint**

Flavor / Taste / Palate  
**Anise & Plantains**

Finish  
**Caramel finish**

Agave maturation Times:  
**7-9 years**

**Mezcal Vago**

**TOBALA**

Appearance / Color  
**Clear.**

Nose / Aroma / Smell  
**Earthy, Green peppercorns**

Flavor / Taste / Palate  
**Black pepper, wood smoke, slightest undercurrent of pear and melon**

Agave maturation Times:  
**8-15 years**

**Mazel Vago**

**Ensamble en Barro**

Appearance / Color  
**Clear.**

Nose / Aroma / Smell  
**sweet wood smoke and melon**

Flavor / Taste / Palate  
**All out smoked-chili & spicy**