



ELPINTOR

With the newest release of a blanco tequila, the line of three stands out within its categories by walking the line between craft & luxury, art & science, traditional & innovative production methods.

Created by Maestro Tequilero Guillermo Barroso Arnaud, the brand invokes the dynamic culture of Mexico today: a culture exploding with art and contemporary design but distinctly rooted in a complex history. Every aspect of this line is deliberate, down to the bottle design, which for the Joven is in the shape of an oil paint tube. The blue represents Frida Kahlo's Casa Azul and is "painted" on to the bottle like a paint swatch. The blanco label expands the painter's palette with a full splash of paint to represent its versatility for sipping neat or creating craft cocktails.

TEQUILA BLANCO 42% ABV

In contrast to the Joven, this is a lowland tequila with more minerality. Guillermo uses a unique process after brick oven cooking the agave to crush ~25% using tahona method and the other 75% via mechanical mill with centrifugal force to avoid ripping the agave which can happen in a standard mill. Fermentation is done in a single tank by batch without temperature control, inoculated with both indigenous yeast from the air and with a swab of the production agave after harvest; lasting three days and with the bagasse, or leftover agave fibers, from the tahona mill crushed agave included.

TEQUILA JOVEN 41% ABV

The Tequila Joven is produced in the highlands of Jalisco. After 8 years, the private estate agave is harvested and cooked in an autoclave and then fermented with yeasts that have been used for decades in the hacienda, then twice distilled in a 100 year old copper pot still. The blanco is blended with an extra anejo that used the same production methods and was then aged 3-4 years in used bourbon barrels and passed through their proprietary filtration system in which they remove most of the color but none of the original organoleptic properties.

MEZCAL ENSAMBLE 41% ABV

An ensemble bringing together agaves not traditionally blended together because of regional availability. The blend is 55% 8-year old espadin from Yautepec and 45% 15-year old wild cuishe from Miahuatlán, both in Oaxaca. Made using traditional methods, cooked in earthen pit, naturally fermenting using indigenous yeast that the air brings into the palenque, mashed using a tahona mill, then distilled twice in artisanally made copper pot stills. The taste profile brings together the aromas of where those agaves were born.

