

PRODUCTION TIMELINE CHULELE ESPADÍN

JOVEN - DÍA DE LOS MUERTOS 2022

Dates of significance

Date of Día de los Muertos festival Nov 1, 2022 and Nov 2, 2022

Date of harvest Oct 25, 2022

- Field located at 16°54'13.2"N 96°25'03.4"W
- Field owned by Benito Ruis & Francisco Ruis
- Temperature H84F L54F
- Humidity 36% to 88%
- Barometer 30 - 30.18 Hg
- Day: Passing clouds with sun Night: Passing clouds

Date of oven building Oct 28, 2022

- Temperature 82F L52F
- Humidity 29% to 82%
- Barometer 30.04 - 30.19 Hg
- Day: Sunny Night: Passing clouds

Dates of cooking Oct 28, 2022 to Oct 31, 2022

Oct 28

- Temperature 82F L52F
- Humidity 29% to 82%
- Barometer 30.04 - 30.19 Hg
- Day: Sunny Night: Passing clouds

Oct 29

- Temperature H75F L54F
- Humidity 45% to 77%
- Barometer 30.12 - 30.27 Hg
- Day: Partly sunny Night: Passing clouds

Oct 30

- Temperature H77F L52F
- Humidity 11% to 94%
- Barometer 30.06 - 30.18 Hg
- Day: Sunny Night: Passing clouds

Oct 31

- Temperature H79F L46F
- Humidity 29% to 84%
- Barometer 29.99 - 30.16 Hg
- Day: Mostly cloudy Night: Partly cloudy

Removal of oven top Oct 31, 2022

Oct 31

- Temperature H79F L46F
- Humidity 29% to 84%
- Barometer 29.99 - 30.16 Hg
- Day: Mostly cloudy Night: Partly cloudy

Preparation of the cooked agave for crushing Nov 1, 2022

Nov 1

- Temperature H77F L48F
- Humidity 34% to 88%
- Barometer 30.08 - 30.25 Hg
- Day: Sunny Night: Clear

Tahona milling and loading of fermentation vats Nov 2, 2022

- Nov 2

- Temperature H75F L48F
- Humidity 35% to 84%
- Barometer 30.17 - 30.30 Hg
- Day: Sunny Night: Passing cloud

Fermentation Nov 2, 2022 to Nov 9, 2022

Nov 2

- Temperature H75F L48F
- Humidity 35% to 84%
- Barometer 30.17 - 30.30 Hg
- Day: Sunny Night: Passing cloud

Nov 3

- Temperature H75F L57F
- Humidity 42% to 80%
- Barometer 30.09 - 30.22 Hg
- Day: Broken cloud Night: Overcast

Nov 4

- Temperature H79F L55F
- Humidity 35% to 94%
- Barometer 29.92 - 30.12 Hg
- Day: Sunny Night: Scattered cloud

Nov 5

- Temperature H82F L57F
- Humidity 27% to 86%
- Barometer 29.97 - 30.12 Hg
- Day: Sunny Night: Rain. Passing clouds

Nov 6

- Temperature H84F L57F
- Humidity 37% to 97%
- Barometer 29.96 - 30.15 Hg
- Day: Fog Night: Overcast

Nov 7

- Temperature H79F L54F

- Humidity 36% to 82%
- Barometer 29.93 - 30.24 Hg
- Day: Fog Night: Mostly cloudy, drizzle

Nov 8

- Temperature H79F L59F
- Humidity 32% to 60%
- Barometer 30.14 - 30.27 Hg
- Day: Broken Clouds Night: Passing cloud

Nov 9

- Temperature H73F L61F
- Humidity 40% to 56%
- Barometer 30.12 - 30.2 Hg
- Day: Scattered cloud Night: Passing clouds

First Distillation Nov 9, 2022

Nov 9

- Temperature H73F L61F
- Humidity 40% to 56%
- Barometer 30.12 - 30.2 Hg
- Day: Scattered cloud Night: Passing clouds

Second Distillation Nov 23, 2022

Nov 23

- Temperature H79F L50F
- Humidity 35% to 67%
- Barometer 30.07 - 30.19 Hg
- Day: Sunny Night: Passing clouds

Lab testing:

- Sampling Date Dec 7, 2022
- Lab Receipt of Sample Jun 22, 2023
- Sample Test Completion Jun 23, 2023

Bottling

- July 15, 2023 to July 20, 2023