

PRODUCTION TIMELINE CHULELE ESPADÍN

JOVEN - GUELAGUETZA 2022

Dates of significance

Date of Guelaguetza festival Jul 11, 2022 to Aug 3, 2022

Date of harvest Jul 11, 2022

- Temperature H86F L63F
- Humidity 26% to 73%
- Barometer 30 Hg
- Mostly sunny with light rain during the night

Date of oven building Jul 13, 2022

- Temperature H77F L61F
- Humidity 67% to 94%
- Barometer 30 Hg
- Day: Broken clouds with sun Night: Mostly cloudy

Dates of cooking Jul 13, 2022 to Jul 18, 2022

July 13

- Temperature H77F L61F
- Humidity 67% to 94%
- Barometer 30 Hg
- Day: Broken clouds with sun Night: Mostly cloudy

July 14

- Temperature H77F L59F
- Humidity 45% to 77%
- Barometer 30 Hg
- Day: Mostly cloudy Night: Passing clouds

July 15

- Temperature H77F L63F
- Humidity 51% to 88%
- Barometer 30 Hg
- Day: Scattered showers, mostly cloudy Night: NA

July 16

- Temperature H75F L59F
- Humidity 49% to 81%
- Barometer 30 Hg
- Day: Mostly cloudy Night: Partly cloudy

July 17

- Temperature H81F L54F
- Humidity 33% to 94%
- Barometer 30 Hg

- Day: Overcast Night: Passing cloud

July 18

- Temperature H84F L55F
- Humidity 33% to 88%
- Barometer 30 Hg
- Day: Partly sunny Night: Passing cloudy

Removal of oven top Jul 18, 2022

July 18

- Temperature H84F L55F
- Humidity 33% to 88%
- Barometer 30 Hg
- Day: Partly sunny Night: Passing cloudy

Preparation of the cooked agave for crushing Jul 19, 2022

July 19

- Temperature H82F L61F
- Humidity 36% to 77%
- Barometer 30 Hg
- Day: Scattered showers Night: Mostly cloudy

Tahona milling and loading of fermentation vats Jul 19, 2022

- July 19

- Temperature H82F L61F
- Humidity 36% to 77%
- Barometer 30 Hg
- Day: Scattered showers Night: Mostly cloudy

Fermentation Jul 19, 2022 to Jul 26, 2022

July 19

- Temperature H82F L61F
- Humidity 36% to 77%
- Barometer 30 Hg
- Day: Scattered showers Night: Mostly cloudy

July 20

- Temperature H84F L59F
- Humidity 28% to 80%
- Barometer 30 Hg
- Day: Partly sunny Night: Partly cloudy

July 21

- Temperature H86F L54F
- Humidity 22% to 80%
- Barometer 30 Hg
- Day: Sunny Night: Scattered cloud

July 22

- Temperature H86F L59F
- Humidity 35% to 68%
- Barometer 30 Hg

- Day: Broken clouds Night: Rain. Mostly cloudy

July 23

- Temperature H81F L59F
- Humidity 37% to 77%
- Barometer 30 Hg
- Day: Overcast Night: Mostly cloudy

July 24

- Temperature H73F L61F
- Humidity 60% to 83%
- Barometer 30 Hg
- Day: Fog Night: Mostly cloudy, drizzle

July 25

- Temperature H81F L61F
- Humidity 34% to 94%
- Barometer 30 Hg
- Day: Partly sunny Night: Passing cloud

July 26

- Temperature H84F L59F
- Humidity 30% to 74%
- Barometer 30 Hg
- Day: Partly sunny Night: Passing clouds

First Distillation Jul 26, 2022

July 26

- Temperature H84F L59F
- Humidity 30% to 74%
- Barometer 30 Hg
- Day: Partly sunny Night: Passing clouds

Second Distillation Aug 8, 2022

Aug 8

- Temperature H81F L63F
- Humidity 37% to 73%
- Barometer 30 Hg
- Day: Broken cloud Night: Partly cloudy

Lab testing:

- Sampling Date Aug 16, 2022
- Lab Receipt of Sample Aug 27, 2022
- Sample Test Completion Aug 29, 2022

Bottling

- Jul 13, 2023 to Jul 14, 2023