

# CHULELE®



## SINGLE BATCH RELEASE

Our award winning artisanal mezcal tells a unique story...  
Uncork a bottle to release all we captured during creation

## EXPERIENCE THE MOMENT DÍA DE LOS MUERTOS 2022



## ESPADÍN JOVEN ARTISANAL MEZCAL DÍA DE LOS MUERTOS 2022 BATCH

Our single-batch release of award winning Chulele® artisanal mezcal handcrafted in Santiago Matatlán, Oaxaca, Mexico celebrates and embodies the 2022 Día de los Muertos festival. Everything happening, whether spiritual or environmental, has helped Maestro Mezcalero Tomás Mendéz create this unique distillation. This spirit has a bold nose and flavor, yet simultaneously offers a gentle, comforting essence. Only 1,250 bottles of this special Chulele® mezcal were produced – with only 1,200 bottles released for purchase.

Uncork this bottle and allow the aroma to teleport you to the moment it was crafted in Oaxaca. Taste the unique flavors of this Chulele® artisanal mezcal created during the 2022 Día de los Muertos celebration.



## CHULELE® PRODUCTION NOTES

MAESTRO MEZCALERO: Tomás Mendez Hernández

LOCATION: Santiago Matatlán, Oaxaca

TYPE OF MAGUEY: Espadín

AGAVE SPECIES: 100% Agave Angustifolia

HARVEST: October 25, 2022

COOKING: October 28 to 31, 2022

TAHONA MILLING: November 2, 2022

OPEN AIR FERMENTATION: November 2 to 7, 2022

FIRST DISTILLATION: November 9, 2022

SECOND DISTILLATION: November 23, 2022

BOTTLING: July 15 to 20, 2023

ABV: 51.3%

BATCH #: CMB-11-2022

TOTAL VOLUME PRODUCED: 1,000 Liters

QUANTITY OF BOTTLES PRODUCED: 1,250

## CHULELE® MEZCAL CREATORS

MEZCALEROS  
Luis Jiménez  
Israel Morales

AGAVE HARVEST  
Luis Jiménez  
Israel Morales  
Laureano Blas Díaz

AGAVE CRUSHING  
Israel Morales  
Isabella the Horse  
Maurilio

FERMENTATION  
Luis Jiménez  
Israel Morales

FIRST & SECOND  
DISTILLATION  
Luis Jiménez

## CHULELE® TASTING NOTES

GLASS TYPE: Flute glass

TEMPERATURE: 20°C

ASPECT: Colorless

AROMA: Ripe fruit, cinnamon,  
gentle smokiness

FLAVOR: Balanced, slightly dry and  
astringent, soft citrus notes  
(Mandarine or orange peel)

AFTERTASTE: Roasted plantain

# NOM-AMMA87

VISIT: [WWW.MEZCALCHULELE.COM](http://WWW.MEZCALCHULELE.COM)