



## SINGLE BATCH RELEASE

**CHU  
LELE**®



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

## EXPERIENCE THE MOMENT GUELAGEUTZA 2022



### ESPADÍN JOVEN ARTISANAL MEZCAL GUELAGUETZA 2022 BATCH

This single-batch release of Chulele® artisanal mezcal captures the magic and beauty that is Oaxaca - a land that carries forth traditions from the indigenous Zapotec and Mixtec peoples who have made this land of sierra and coast their home for hundreds of generations. Guelaguetza is the annual celebration by the people, a festival for Oaxaqueños who share their music, dance, and traditional clothing from each of the eight regions of Oaxaca. The energy of the Oaxaqueños and their vibrant milieu were captured when we sealed the cork on each bottle of our 2022 Guelaguetza batch of Chulele® artisanal mezcal - with only 200 bottles released for purchase.

Open this bottle and breathe in the complex aroma emanated by the maguey harvested during Guelaguetza.



### CHULELE® PRODUCTION NOTES

MAESTRO MEZCALERO: Tomás Mendez Hernández

LOCATION: Santiago Matatlán, Oaxaca

TYPE OF MAGUEY: Espadín

AGAVE SPECIES: 100% Agave Angustifolia

HARVEST: July 11, 2022

COOKING: July 13 to 18, 2022

TAHONA MILLING: July 19, 2022

OPEN AIR FERMENTATION: July 19 to 26, 2022

FIRST DISTILLATION: July 26, 2022

SECOND DISTILLATION: August 8, 2022

BOTTLING: July 13 to 14, 2023

ABV: 50.4%

BATCH #: CMB-07-2022

TOTAL VOLUME PRODUCED: 200 Liters

QUANTITY OF BOTTLES PRODUCED: 250

### CHULELE® MEZCAL CREATORS

MEZCALEROS

Luis Jiménez

Israel Morales

AGAVE HARVEST

Saul Bautista

Roberto García

Lorenzo Gómez

Arturo Gómez

Fernando Grijalbo

Leonel Hernández

FIRST & SECOND

DISTILLATION

Luis Jiménez

OVEN PREP & COOKING

Rene Hernández

Leonel Hernández

Fabían Cruz

Israel Morales

Luis Jiménez

AGAVE CRUSHING

Israel Morales

Isabella the Horse

FERMENTATION

Luis Jiménez

Israel Morales

### CHULELE® TASTING NOTES

GLASS TYPE: Flute glass

TEMPERATURE: 20°C

ASPECT: Colorless

AROMA: Fruity notes, slight smokiness  
Green tea, herbal notes

FLAVOR: Well balanced, gentle lactic  
notes and toasted nuts  
(pecan, peanut), green apple

AFTERTASTE: Caramel & roasted agave

**NOM-AMMA87**

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