



Mi Casa Spec Sheets



Cameron Holck



Arik Torren

www.lot001brands.com

MI CASA®

SINGLE ESTATE TEQUILA DE MICHOACÁN



When Ezequiel Rodriguez took over the family estate in Michoacán his dream was to grow agave and make tequila. With his wife, Carmen, and their children, Cristina and Eli, and with help from good friends they began to plant agave in the early 2000's.

Made with 100% estate grown agave from Michoacán and distilled to the family's high standards in Arandas, this was the first Tequila of its kind. The Rodriguez family began importing Mi Casa to the U.S. but after a time the project went dormant. All the while a production run sat patiently, getting ready for the right moment.

With a unicorn inventory and a beautifully updated identity, Mi Casa is relaunching with that last batch made over a decade ago. It was distilled to 54.5% abv, filling 118 well-used Tennessee whiskey barrels. What wasn't barreled was left to condition in stainless steel.

Lot001 Brands happily offers:

- Mi Casa Single Barrel 9yr Extra Añejo
- Mi Casa Small Batch 9yr Extra Añejo
- Mi Casa Blanco, rested for over 10 years



SINGLE BARREL 9 YR EXTRA AÑEJO



For all you Unicorn Hunters, this is TRUE single barrel Tequila and 9 years old at that. The barrels were left untouched for 9 years - NO REBARRELING 🙄🦄😄! Rebarreling is a practice that is common with aged tequila to increase yield because it reduces evaporation by keeping your barrels topped off. The downside, from our perspective, is that it blends the barrels in the batch, thus minimizing the uniqueness from barrel to barrel.

In 2011, 118 barrels were filled. They were allowed to sit undisturbed until the summer of 2020. The distillery was going to expand and the barrels needed to move. We did some of the hardest work you can imagine; tasting each barrel at barrel proof plus four levels of dilution. Now we happily share the results:

- 40 single barrel batches - we looked for the perfect balance, most are bottled between 45% - 55% ABV with a few at their best below 45%.
- Each barrel gave a unique angel share so we decided to average the costs to four tiers that will be released over two years.



The color spectrum of true single barrel Tequila

SINGLE BARREL BREAKDOWN

Tier 1

- ❖ 11 barrels
 - 8 released in year 1
 - 3 released in year 2
- ❖ Yields are from 28 to 47 bottles

Tier 2

- ❖ 9 barrels
 - 7 released in year 1
 - 2 released in year 2
- ❖ Yields are from 47 to 93 bottles

Tier 3

- ❖ 13 barrels
 - 4 released in year 1
 - 9 released in year 2
- ❖ Yields are from 97 to 136 bottles

Tier 4

- ❖ 7 barrels
 - 3 released in year 1
 - 4 released in year 2
- ❖ Yields are from 150 to 185 bottles

Single barrels are for sale to distributors as full batches only



Do you like to geek out? We do! On the back of each label there is a map showing where your barrel was stored. The Cask ID or Lote No. are the same and tell you how to find your barrel. For instance Cask ID XA9/17A is broken down by -

- XA - Extra Añejo
- 9 - 9 years old
- 17 - barrel number in stack
- A - Estiba (stack) A

Here are some relative conditions affecting the aging -

- Estiba A was at the perimeter Estiba B was one stack in from the edge
 - In general A was slightly cooler than B
- The left edge of the stacks were adjacent to production and the right edge adjacent to more stacks of barrels
 - The temperature goes from cooler to warmer as we go from left to right
- In typical form, the barrels on top were aging in warmer conditions than the barrels on the bottom.

SMALL BATCH 9 YR EXTRA AÑEJO

Mi Casa partner Eli Rodriguez took on the task of blending barrels for the Small Batch series. The goal was to find balance and harmony. We think he nailed it! Each batch is between 6 and 12 barrels, making them unique and collectable. Lot001 Brands will be releasing one Small Batch at a time, nation wide.



Batch 1

- ❖ 8 barrel blend of 9yr XA
- ❖ 661 bottles
- ❖ 43% ABV

Batch 2

- ❖ 8 barrel blend of 9 yr XA
- ❖ 683 bottles
- ❖ 44% ABV

Batch 3

- ❖ 8 barrel blend of 9 yr XA
- ❖ 958 bottles
- ❖ 43% ABV

Batch 4

- ❖ 9 barrel blend of 9 yr XA
- ❖ 843 bottles
- ❖ 45% ABV

Batch 5

- ❖ 7 barrel blend of 9 yr XA
- ❖ 993 bottles
- ❖ 46% ABV

Batch 6

- ❖ 12 barrel blend of 9 yr XA
- ❖ 1776 bottles
- ❖ 45% ABV

BLANCO

If you are anything like us then you...

Appreciate mature blancos ✓

- ❖ The Blanco Tequila for this release of Mi Casa was distilled in 2011, 12 years ago. It was stored in a neutral stainless steel tank, at full strength, for 10 years. Then it was proofed and bottled, adding almost two years in glass.
- ❖ More unicorn hear - the next release of blanco will not be held for 12 years before its release. This is rare and limited opportunity.

Love spirits with power ✓

- ❖ After tasting it at multiple strengths, we found that it shined the brightest at 45.5% ABV.
- ❖ It totally delivers on flavor without any compromise on texture!

Love Tequila made with mature agave ✓

- ❖ This agave was harvested between 7 - 8 years old
- ❖ With an average of 32 brix

Love Tequila made from 3 ingredients ✓

- ❖ Agave
- ❖ Yeast
- ❖ Water



M I C A S A®

SINGLE ESTATE TEQUILA DE MICHOACÁN



PRODUCTION SPECIFICATIONS

AGAVE - 100% estate grown A. Tequilana Weber Azul

STATE - Michoacán

VILLAGE - El Cucuno

ELEVATION - 1,858m or 6,095 ft

HARVEST - March 2011 (dry season), 7-8 years old, agv. brix of 32

DISTILLERY - Casa Tequilera de Arandas NOM 1499, Jalisco

ROAST - 17 hours in Autoclave

MILL - Roller mill

FERMENTATION - Natural, with champagne yeast in stainless steel tanks without bagasso

DISTILLATION - Twice, in stainless steel pots with copper condenser coils, April 2011

AGING - Filled in May, 2011 and emptied in August, 2020

BARRELS - 4 to 5 times used Jack Daniels and Evan Williams barrels

AGE - 9 year extra añejo

BLANCO CONDITIONING - 10 years in covered stainless steel tanks at batch proof (54.5% ABV)

PROOFING WATER - distilled water

SINGLE BARREL BOTTLING PROOF - Between 42% and 55% ABV

SMALL BATCH BOTTLING PROOF - Between 43% and 46% ABV

BLANCO BOTTLING PROOF - 45.5% ABV