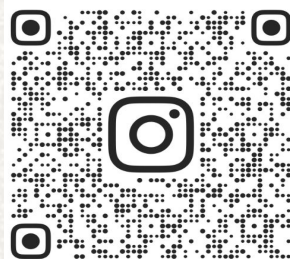




## **Mi Casa Spec Sheets**



[lot001brands.com](https://lot001brands.com)



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## MI CASA TEQUILA, The Story

When Ezequiel Rodriguez took over the family estate in Michoacán his dream was to grow the best agave while creating an agricultural project that's both inclusive and supportive of the local community. 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 on pause. All the while a production run sat patiently, getting ready for the right moment.

After the initial launch of Mi Casa in 2010, the 2011 production was not bottled, at least not until the relaunch in 2023. The Blanco had an unprecedented conditioning period of 10 years. What was intended to be Reposado and Añejo aged 9 years to become Extra Añejos.

Finally, in July of 2024, Mi Casa made their first batch of tequila in over a decade. Made with their same estate agave to the same specifications as before, new batches are now becoming available.

Lot001 Brands happily offers:

- Blanco 2011, with over 10 years of conditioning
- Small Batch 9yr Extra Añejo - six batch limited series
- Single Barrel 9yr Extra Añejo - 41 unique single single barrels
- Reposado VSB, Small Batch Reposado
- Alto Grado, High Proof Blanco





## 2011 PRODUCTION SPECIFICATIONS

**AGAVE** - 100% estate grown A. Tequilana Weber Azul

**STATE** - Michoacán

**VILLAGE** - El Cucuno

**RANCH** - El Potrero Colorado

**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 an autoclave at low pressure

**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



# 2011 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



# 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

# 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:

- 41 Single Barrels - 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

The angels took their share here! Due to a large range of yields from these barrels, there are four corresponding price tiers.

## Tier 1

- ❖ 11 barrels
- ❖ Yields are from 28 to 47 bottles

## Tier 2

- ❖ 9 barrels
- ❖ Yields are from 47 to 93 bottles

## Tier 3

- ❖ 13 barrels
- ❖ Yields are from 97 to 136 bottles

## Tier 4

- ❖ 7 barrels
- ❖ 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.



# MI CASA TEQUILA

## REPOSADO VSB

Family owned, Single Estate Grower Tequila from Michoacán



**INGREDIENTS** - AGAVE, YEAST, WATER!

**AGAVE** - 100% estate grown Blue Weber

**RANCH** - El Potrero Colorado, Michoacán

**ELEVATION** - 6,100 ft - 6,500 ft

**DISTILLERY** - Casa Tequilera de Arandas, Jalisco

**COOK** - Low pressure, 18 hours in a 22 ton autoclave

**MILL** - 4 stage roller mill

**FERMENTATION** - 96 hours in open top stainless steel vats without fibers

**YEAST** - Champagne

**DISTILLATION** - 2x in stainless steel pots with copper condensers

**BARRELS** - Used American oak, varies by batch

**RESTING** - Varies by batch

**ADJUSTMENT METHOD** - Deep well water and non-chill filtered

**ABV** - Varies by batch

**TASTING NOTES** -

AROMA - Cooked agave, cinnamon roll, bartlett pear

TASTE - Cacao, white wine, warming spice

TEXTURE - Enveloping, round, balanced

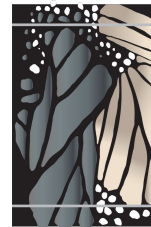






# MI CASA TEQUILA

## ALTO GRADO



Family owned, Single Estate Grower Tequila from Michoacán

**INGREDIENTS** - AGAVE, YEAST, WATER!

**AGAVE** - 100% estate grown Blue Weber

**RANCH** - El Potrero Colorado, Michoacán

**ELEVATION** - 6,100 ft - 6,500 ft

**DISTILLERY** - Casa Tequilera de Arandas, Jalisco

**COOK** - Low pressure, 18 hours in a 22 ton autoclave

**MILL** - 4 stage roller mill

**FERMENTATION** - 96 hours in open top stainless steel vats without fibers

**YEAST** - Champagne

**DISTILLATION** - 2x in stainless steel pots with copper condensers

**CONDITIONING** - 9 months in stainless steel

**ADJUSTMENT METHOD** - Deep well water

**ABV** - 54% ABV

**TASTING NOTES** -

AROMA - Wet stone, fresh cedar, cucumber

TASTE - Honeydew, rock candy, biscotti

TEXTURE - Beeswax, chewy, warming

