

MEZCAL NUESTRA SOLEDAD®

Mezcal Nuestra Soledad is a celebration of the unique terroir and distillation traditions of six different villages within the Valles Centrales region of Oaxaca, Mexico. Hand-selected by the Cortés family, each palenque (distillery) crafts a distinctive mezcal from 100% espadín agave in the centuries-old Zapotec way. The agave is sustainably cultivated, wood-fire roasted in an earthen pit, wild fermented in open-air vats and distilled in copper stills. Mezcal Nuestra Soledad showcases the villages of Santiago Matatlán, La Compañía Ejutla, San Luis del Rio, San Baltazar Guelavila, Santa María Zoquitlán, and Lachiguí - El Palmar.



SAN LUIS DEL RIO

PALENQUE (DISTILLERY): Del Rio
REGION: San Luis del Rio, Tlacolula
MAESTRO MEZCALERO (MASTER DISTILLER):
Rafael Mendez & Javier Nolasco
AGAVE: 100% Espadín
TASTING NOTES: Sparkling grapefruit and citrus aromatics with wet stone and electricity. The palate has a rich and creamy mouth-feel, savory butterscotch and herbs with a long and complex finish.
ABV: 48% - Batches are distilled to proof, ABV may vary slightly



SAN BALTAZAR GUELAVILA

PALENQUE (DISTILLERY): 3 Mezquites
REGION: San Baltazar Guelavila, Tlacolula
MAESTRO MEZCALERO (MASTER DISTILLER):
Gregorio Martinez Garcia
AGAVE: 100% Espadín
TASTING NOTES: Sweet, ripe, tropical fruit, caramelized agave, Chinese five spice and wet stone on the nose. Mineral-rich, and round mouth-feel with an exceptionally long and complex wood-smoke and finish.
ABV: 47% - Batches are distilled to proof, ABV may vary slightly



EJUTLA

PALENQUE (DISTILLERY): Los Bigotones
REGION: La Compañía, Ejutla
MAESTROS MEZCALEROS (MASTER DISTILLERS):
Gonzalo & Gregorio Hernandez
AGAVE: 100% Espadín
TASTING NOTES: Bright and aromatically complex with white flowers, cilantro and mint on the nose, rich, savory and viscous on the palate with roasted chiles and minerality. The finish is long with a delicate kiss of wood smoke.
ABV: 47% - Batches are distilled to proof, ABV may vary slightly



STGO. MATATLÁN

PALENQUE (DISTILLERY): De Cortes
REGION: Santiago Matatlán, Tlacolula
MAESTROS MEZCALEROS (MASTER DISTILLERS):
Valentín Cortés & Gregorio Martínez
AGAVE: 100% Espadín
TASTING NOTES: Roasted plantain and savory smoked meats, toasted cacao nibs, big yet elegant on the palate with a robust yet balanced, wood-smoke finish.
ABV: 45% - Batches are distilled to proof, ABV may vary slightly



STA. MA. ZOQUITLÁN

PALENQUE (DISTILLERY): Zoqui
REGION: Santa María Zoquitlán, Tlacolula
MAESTRO MEZCALERO (MASTER DISTILLER):
Ignacio Parada & Jose Parada Valera
AGAVE: 100% Espadín
TASTING NOTES: Lemon zest, red pepper, tropical fruit and smoked game greet the nose with a big, creamy and complex palate featuring honeysuckle and sandalwood. The exotic finish is long and nuanced with lychee, stone fruit and savory herbs.
ABV: 46% - Batches are distilled to proof, ABV may vary slightly



LACHIGUÍ, MIAHUATLÁN

PALENQUE (DISTILLERY): Tio Pedro
REGION: El Palmar, Miahuatlán
MAESTRO MEZCALERO (MASTER DISTILLER): Pedro Vasquez
AGAVE: 100% Espadín
TASTING NOTES: Richly aromatic with notes of wet earth, fresh cherries, cedar wood and cigar box, peppery and green on the palate with bright, citrusy acidity and a long, dry earthy/woody finish
ABV: 49% - batches are distilled to proof, ABV may vary slightly