



## AGAVE DE CORTÉS - FULL RANGE

Three river valleys come together in the heart of Oaxaca, Mexico, to form the Vallés Centralés Region. It is here, in the small villages that dot the slopes of the rugged mountains and dense valley floors, that the Cortés family has produced traditional mezcal for over 175 years. For six generations, the Cortés family has crafted the lifeblood of the Zapotec culture from the magueys (agaves) that are native to this land and so vital to its people.

In 2007, José Cortés, along with his children and grandchildren, created a company that would bring the taste of their culture to the world. Casa Cortés is one of the few mezcal companies that was started by, and is still owned by a Oaxacan family. Agave de Cortés is their namesake brand that honors the family's heritage with 100% estate-grown agave espadín, cultivated according to strict agricultural traditions that eschew the use of unnatural interventions. The hand-harvested maguey is pit roasted, tahona crushed, wild fermented and double distilled in copper stills.

Breaking with standard tradition in Oaxacan mezcal, but honoring the penchant of José's father for barrel aging his mezcals, Agave de Cortés creates three expressions of mezcal. The Joven is bottled without resting in barrel and the Reposado and Añejo both see time in second-fill French and American oak barrels.



### MEZCAL JOVEN

**PALENQUE (Distillery):** Dainzu | **REGION:** Santiago Matatlán, Tlacolula | **ABV:** 45%

**MAESTRO MEZCALERO (Master Distiller):** Leoncio Santiago

**AGAVE:** 100% Espadín – Estate Grown

**AGE:** Unaged

**TASTING NOTES:** Delicate and sparkling nose of wood smoke and savory herbs introduces a bright, citrus, tart fruit and peppery palate.



### MEZCAL REPOSADO

**PALENQUE (Distillery):** Dainzu | **REGION:** Santiago Matatlán, Tlacolula | **ABV:** 43%

**MAESTRO MEZCALERO (Master Distiller):** Leoncio Santiago

**AGAVE:** 100% Espadín – Estate Grown

**AGE:** Rested for 6 months in 2nd fill Bourbon barrels (Charred, American Oak) and 2nd fill Chardonnay barrels (Toasted French Oak)

**TASTING NOTES:** The oak aging brings out a smoky richness, with flavors of caramel, crème brûlée, and dusty cocoa. The fresh, fruity agave is prominent with tropical flavors of banana and mango. Baking spices and pepper abound in the long, dry finish.



### MEZCAL AÑEJO

**PALENQUE (Distillery):** Dainzu | **REGION:** Santiago Matatlán, Tlacolula | **ABV:** 43%

**MAESTRO MEZCALERO (Master Distiller):** Leoncio Santiago

**AGAVE:** 100% Espadín – Estate Grown

**AGE:** Rested for 18+ months in 2nd fill Bourbon barrels (Charred, American Oak) and 2nd fill Chardonnay barrels (Toasted French Oak)

**TASTING NOTES:** Extended barrel aging brings out nuttiness and caramelized orange with layers of baking spice and smoked butterscotch, which complement the stewed tropical fruit and brightness of the agave.