



AGAVE DE CORTÉS

MEZCAL JOVEN



Oaxaca is one of the most geographically and environmentally diverse states in Mexico, and is home to the largest variety of indigenous maguey (agave) species. In the heart of Oaxaca, three mountainous river valleys converge to form the Vallés Centralés Region. It is here, in the small village of Santiago Matatlán, that the Cortés family has produced traditional mezcal for over 175 years.

In 2007, Cortés family mezcalero Valentín along with his brother Rolando and son Asis, 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 and tradition of aging in wood. Only espadín agave cultivated on family lands according to strict agricultural traditions that eschew the use of unnatural interventions is used. The hand-harvested maguey is pit-roasted, tahona-crushed, wild fermented and double distilled in copper stills.

PALENQUE (Distillery): Dainzu

REGION: Santiago Matatlán, Tlacolula

MAESTRO MEZCALERO (Master Distiller): Leoncio Santiago

AGAVE: 100% Espadín – from family-owned lands

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

ABV: 45%

PAMPLOMA

1.5 oz. Agave de Cortés Joven Mezcal

1 oz. Giffard Crème de Pamplemousse Rose

.75 oz. fresh lime juice

.50 oz. fresh grapefruit juice

GLASS: Rocks

GARNISH: Grapefruit zest

METHOD: Shake ingredients with ice and fine strain over fresh ice in a rocks glass.

