

AGAVE DE CORTÉS

◀ JOVEN ▶



Agave de Cortés is the foundational mezcal of Casa Cortés. It is crafted by fifth-generation Master Mezcalero Francisco Cortés Hernández in Santiago Matatlán, Oaxaca.

Made exclusively from mature and over-ripened estate grown Espadín, Agave de Cortés agaves are cooked in earthen ovens, crushed by horse-drawn tahona, fermented with native yeast in open air wooden vats, and finally double-distilled in copper pot stills.

Agave de Cortés is made using only the best agave, with a majority of each batch harvested using the traditional Capon method, in which the flowering stalk is cut and the agave is left in the field for months to over-ripen. This time-consuming and labor-intensive process results in a richer, more complex spirit that can't be found anywhere else.

TECHNICAL DETAILS

PALENQUE (Distillery): El As

REGION: Santiago Matatlán, Tlacolula

MAESTRO MEZCALERO (Master Distiller): Francisco Javier Cortés

AGAVE: 100% Espadín

ABV: 45%

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

MEZCALARITA

1.5 oz. Agave de Cortés Joven

.75 oz. Giffard Triple Sec

.75 oz. Lime juice

.25 oz. Simple syrup

GLASS: Rocks

GARNISH: Salt for rimming (optional) and a lime wedge

AWARDS & ACCOLADES

2024 San Francisco World Spirits Competition: Double Gold

NOM-098X

CASA CORTÉS
— DESDE 1840 —
Experiencias con Mezcal

