



AGAVE DE CORTÉS

◀ FULL RANGE ▶



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.



MEZCAL JOVEN

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

MAESTRO MEZCALERO (Master Distiller): Francisco Javier Cortés

AGAVE: 100% Espadín

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): El As | **REGION:** Santiago Matatlán, Tlacolula | **ABV:** 45%

MAESTRO MEZCALERO (Master Distiller): Francisco Javier Cortés | **AGAVE:** 100% Espadín

AGE: Rested for six months in second fill Bourbon barrels (Charred, American Oak) and second 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): El As | **REGION:** Santiago Matatlán, Tlacolula | **ABV:** 45%

MAESTRO MEZCALERO (Master Distiller): Francisco Javier Cortés | **AGAVE:** 100% Espadín

AGE: Rested for 18+ months in second fill Bourbon barrels (Charred, American Oak) and second 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.