



Agave de Cortés is "Mezcal Artesanal," agaves are hand-harvested, cooked in an earthen pit oven, crushed by tahona, fermented in open-air wood vats using native yeast, and distilled twice in small copper pot stills.

ABV
45%

REGION
Santiago Matatlán, Tlaxcolula

AGAVE
100% Espadín



COCKTAIL RECIPE MEZCAL PALOMA

1.5 oz. Agave de Cortés Mezcal
1 oz. Giffard Pamplemousse
.75 oz. Lime juice
.25 oz. Simple syrup
2 oz. Soda water

METHOD

Shake all ingredients with ice, except for the soda. Strain over fresh ice and top with soda in a tall glass.

GARNISH

Grapefruit wedge



AGAVE DE CORTÉS MEZCAL JOVEN



2024 SAN FRANCISCO
WORLD SPIRITS COMPETITION

DOUBLE GOLD



COCKTAIL RECIPE MEZCALRITA

1.5 oz. Agave de Cortés Mezcal
1 oz. Giffard Triple Sec
.75 oz. Lime juice
2.5 oz. Simple syrup

METHOD

Shake ingredients together and strain over ice.

GARNISH

Lime wheel

 @agavedecortes.mezcal