



Mezcal forms an important part of rituals, ceremonies, and festivities in villages in our homeland of southern Mexican state of Oaxaca. These celebrations - also known as Jolgorios - always involve mezcal, a drink that spans cultures and bonds families.

El Jolgorio Mezcal is made from different species and varieties of wild-harvested and semi-cultivated agaves by master distillers in remote villages in the Central Valleys region of Oaxaca. Each El Jolgorio label signifies a different agave variety, with each tiny batch released in sequentially numbered editions.

Due to the scarcity of wild agaves and a commitment to sustainability, the batches rotate, meaning each new edition might be produced by different regional producers within the tightly-knit collective. Every label bears the name of the distiller, village, age of agave at harvest, and the number of bottles, to connect the drinker with the place of origin and the families behind the spirit.



EL JOLGORIO ESPADÍN



ABOUT AGAVE ESPADÍN

Espadín is the most prevalent species of agave in Mexico, reaching maturity earlier (7–12 years) than most others. It also grows to be very large with a high sugar content, making it ideal for mezcal production. Only the most exceptional lots of Espadín from the Casa Cortés collective of mezcaleros are bottled under the El Jolgorio label, often vintage batches that have been reserved or quietly set aside at the palenque. Following local tradition, select espadín mezcal is "Madurado en Vidrio", matured in handmade glass demijohns or "garrafrones" and stored in a dark, temperature stable location for 12 months or often more. A process that refines and softens the spirit while preserving its pure character, resulting in a mezcal of remarkable balance and depth.

On each El Jolgorio Espadín release, the resting period is noted on the side of the bottle, along with the Mezcalero behind every expertly-crafted batch.

ABOUT CASA CORTÉS

The Cortés family is one of the oldest and most important mezcal families in Oaxaca. Now in their 6th generation, Casa Cortés has produced artisanal mezcal since 1840. Casa Cortés is proud to be one of the few mezcal companies that is 100% Oaxacan-owned.