



2024
SPECIAL RELEASE
AVAILABLE IN U.S.

Fall is upon us, and that means that the El Jolgorio 2024 Special Release collection of mezcals has arrived in the United States. Bottled in black glass and released only once per year, these highly anticipated entries will feature seven limited-release mezcals of various agave varieties. This series was created by Casa Cortés in 2017. At that time, due to the growing scarcity of wild agave in Oaxaca, the Cortés family decided to curate an annual release of the rarest mezcals produced by their network of partner mezcaleros. Consisting of tiny batches, these mezcals are extremely prized and often hard to find in the market.



EL JOLGORIO ARROQUEÑO

TECHNICAL FACTS

DISTILLERY (PALENQUE): Tio Pedro
MASTER DISTILLER: Pedro Vasquez Ogarrio
100% WILD AGAVE A. Americana
16 YRS OLD AT HARVEST / 2019 Harvest
Rancho Lachigui, Miahuatlán, OAXACA, MÉX.
54.2% ABV / 750 ml / BOTTLES: 288
Edition 17

ABOUT ARROQUEÑO

Part of the El Jolgorio Special Release series, Arroqueño instantly became one of the most highly prized bottles in the mezcal category upon its introduction to the U.S. market in 2013. Produced by the legendary Pedro Vasquez, along with his sons Librado and Pedro Jr., at their tiny family ranch in Lachigui, situated well off the grid in the high elevation, wild mountainous terrain of the Miahuatlán district of Oaxaca. Once one of the most utilized agaves for mezcal production, the increasingly rare species has long been admired for its enormous size and long ripening period (15-20 yrs.), yielding very concentrated sugars. The result is an astounding mezcal that maintains a signature tropical fruit character and harmonious balance at high proofs.

ABOUT EL JOLGORIO

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. Fifteen unique El Jolgorio Mezcals are made from different species and varieties of rare 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 the company's commitment to sustainability, the batches rotate, meaning each new edition might be produced from a different regional producer within the network of mezcaleros. The label for each consecutive edition bears the name of the mezcalero, village, age of agave at harvest, and number of bottles produced, to connect the drinker with the place of origin and the families behind the spirit.