



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 COYOTE

TECHNICAL FACTS

DISTILLERY (PALENQUE): Tio Pedro
MASTER DISTILLER: Pedro Vasquez Ogarrio
100% WILD AGAVE A. Americana
14 YRS OLD AT HARVEST / 2022 Harvest
Rancho Lachigui, Miahuatlán, OAXACA, MÉX.
53.5% ABV / 750 ml / BOTTLES: 120
Edition 7

ABOUT COYOTE

Part of the El Jolgorio Special Release series, Coyote is made with wild agaves harvested by Pedro Vasquez and his family, near his remote mountain distillery in Lachigui. Located in the southern district of Miahuatlán, Lachigui is well off the beaten path and something of a mezcal oasis in an otherwise rugged, harsh landscape. It is in these high elevation, mineral-laden fields that Tio Pedro cultivates a wide variety of agaves from which he produces some of the most sought after mezcals in the category. Agave Coyote is a sub-variety of agave Americana species (var. Oaxacensis) that can take 16 years to reach maturity. Thus, it shares the same Latin name as agave Arroqueño, yet they are quite different in both physical appearance and flavor profile. This elegant and vivacious mezcal was first released in 2017 and is the most limited of all the Special Release bottlings.

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.