

El Jolgorio ^{Mezcal}

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 JABALÍ

TECHNICAL FACTS

DISTILLERY (PALENQUE): Zoqui
MASTER DISTILLER: Ignacio Parada Mijangos
100% WILD AGAVE A. Convallis
16 YRS OLD AT HARVEST / 2023 Harvest
Santa Maria Zoquitlán, OAXACA, MÉX.
52.3% ABV / 750 ml / BOTTLES: 186
Edition 10

ABOUT JABALÍ

Part of the El Jolgorio Special Release series, the agave Jabalí is named for its resemblance to the ridged back and sharp, curved tusks of a wild boar, or jabalí. The plant's fibers are strong, making it difficult to break down during harvest. If that isn't enough to deter the mezcalero, during fermentation of a batch of Jabalí, it is common for a white foam to appear. When put in the still, the foam can find its way into the sealed copper seams. Not only can this damage the still as it's heated intensely, but the still becomes much more difficult to clean between batches. Like past batches of this Special Release mezcal, the 2024 edition is produced by Ignacio Parada in Santa Maria Zoquitlán.

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.