

# El Jolgorio<sup>®</sup> Mezcal

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 are 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 CUISHE



### ABOUT AGAVE CUISHE

Agave Cuishe, like its relatives Madrecuishe and Barril, grows a long, stalk-shaped piña with pencas (or leaves) spreading at the top. Cuishe agaves are often slightly smaller than Madrecuishe. Its dense, dry piña can yield mezcal with great minerality and spice notes. Due to their long, rod-like shape and low moisture content, Cuishe are tricky to harvest and require a mezcalero to adjust his cooking, milling, and fermentation technique during production.

### 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.