

El Jolgorio 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 TEPEZTATE



ABOUT AGAVE TEPEZTATE

Agave Tepeztate is possibly the most interesting agave, due to its extremely long growing period. It can take between 25 - 35 years for the agave to reach maturity and only grows in the wild. It prefers to grow on steep grades and can often be found hanging horizontally out of mountain cliffs. Due to its wide leaves, it captures more water and has a large, swollen piña. The resulting mezcal is unparalleled in complexity.

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.