

# 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 TOBALÁ



### ABOUT AGAVE TOBALÁ

Agave Tobalá is a small, wild agave species native to the highlands of Oaxaca, Mexico. This variety thrives in the highest altitude canyons, often growing in the shade of oak trees, similar to truffles. It takes about eight Tobalá piñas to match the weight of a single Espadín piña. The Tobalá agave matures slowly, taking up to 15 years to fully develop. This extended maturation process contributes to its complex and rich flavor. Due to its small size and lengthy growth period, Maguey Tobalá is becoming increasingly rare in some regions.

### 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.