



2023  
SPECIAL RELEASE  
AVAILABLE IN U.S.

Fall is upon us, and that means that the El Jolgorio 2023 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 KARWINSKII (\*CENIZO)

### TECHNICAL FACTS

**DISTILLERY (PALENQUE):** Zoqui  
**MASTER DISTILLER:** Ignacio Parada Mijangos  
**100% WILD AGAVE A.** Karwinskii  
**16 YRS OLD AT HARVEST / 2022 Harvest**  
**Santa Maria Zoquitlán, OAXACA, MÉX.**  
**52% ABV / 750 ml / BOTTLES: 156**  
**Edition 8**

### ABOUT KARWINSKII

El Jolgorio Karwinskii was one of the first Special Release bottlings introduced in 2015. Like the inaugural edition, 2023's entry is produced by mezcalero Ignacio Parada in the remote village of Santa Maria Zoquitlán. Known lovingly as "Don Chucho," Ignacio Parada was the first mezcalero to join the Casa Cortés collective in 2012 and, historically, has produced a wide variety of exceptional mezcals for the El Jolgorio brand, including Espadin, Tepeztate, Jabalí, Tobala, and Madrecuixe. Intensely vegetal and mineral-driven, past bottlings of Don Chucho's Cenizo are highly regarded and difficult to locate.

### 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.