



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 TOBASICHE

TECHNICAL FACTS

DISTILLERY (PALENQUE): Tio Pedro
MASTER DISTILLER: Pedro Vasquez Ogarrio
100% WILD AGAVE A. Karwinskii
14 YRS OLD AT HARVEST / 2018 Harvest
Rancho Lachigui, Miahuatlán, OAXACA, MÉX.
53% ABV / 750 ml / BOTTLES: 216
Edition 13

ABOUT TOBASICHE

Part of the El Jolgorio Special Release series, El Jolgorio Tobasiche quickly gained high praises within the El Jolgorio family of mezcals for its wide-ranging, layered complexity of flavor. The 2023 release was produced by the legendary Pedro Vasquez, at his home distillery in the small town of El Palmar. Located in Miahuatlán, about two hours away from his family's ranch at Lachigui, Tio Pedro's distillery at El Palmar is equally as sacred. Simply put, Tio Pedro is a living legend and is one of the few mezcaleros who has a devout following in the evolving mezcal category. The wild agave Tobasiche (A. Karwinskii) is at times identified as Cuixe or Largo in some regional dialects. It is in the same family as Cuixe, Madrecuixe, and Barril. Its leaves often begin growing midway up the piña, leaving a barren, stalk-like portion at the bottom. Tobasiche can grow extremely tall and unwieldy, making it cumbersome to harvest. The resulting mezcal, however, is sublime.

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.