



2024  
SPECIAL RELEASE  
AVAILABLE IN U.S.

The El Jolgorio 2024 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 PECHUGA NAVIDEÑA

### TECHNICAL FACTS

**DISTILLERY (PALENQUE):** De Cortés  
**MASTER DISTILLER:** Gregorio Martínez Jarquín  
**100% Cultivated Espadín Agave A. Angustifolia**  
**8 YRS OLD AT HARVEST / 2023 Harvest**  
**Santiago Matatlán, OAXACA, MÉX.**  
**50% ABV / 750 ml / BOTTLES: 420**  
**Edition 30**

### ABOUT PECHUGA NAVIDEÑA

Part of the El Jolgorio Special Release Series, Pechuga Navideña is a celebratory style of Espadín mezcal that traditionally includes fruits, nuts, spices, and a butchered raw turkey, placed inside the still on the second distillation. This special Christmas recipe contains mandarinas, small citrus fruits that are less sweet and more acidic than common mandarins available in the U.S., and tejocote, the fruit of the hawthorn tree. These fruits are local to Oaxaca and available for a very short time each year. Other ingredients added to the still on the second distillation include oranges, raisins, apricots, pineapples, apples, bananas, anise and almonds along with a raw turkey that is hung inside the still cap.

### 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.