



# MEZCAL NUESTRA SOLEDAD®

BY **CASA CORTÉS**  
- SINCE 1940 -  
*Experiencias con Mezcal*

## EJUTLA

Ejutla de Crespo, specifically Agua del Espino, is a town located almost 200 km southwest of Oaxaca City. The municipality is situated in a mountainous region, with uneven topography and rugged hills. The steep slopes favor hardy agaves and the struggle to survive in this harsh growing environment comes through in the complexity of their mezcal. Don Pablo employs a method of distillation that is common in the region of Ejutla, using a single, extended distillation in a modified pot still with a cooling chamber called a refrescador, which contributes to the unique, bold flavor profile.

**PALENQUE (DISTILLERY):** Don Pablo

**REGION:** Agua del Espino, La Compañia, Ejutla

**MAESTRO MEZCALERO (MASTER DISTILLER):** Don Pablo Vasquez

**AGAVE:** 100% Espadín

**TASTING NOTES:**

Bright and aromatically complex with white flowers, cilantro and mint on the nose, rich, savory and viscous on the palate with roasted chiles and minerality. The finish is long with a delicate kiss of wood smoke.

**ABV:** 47% - Batches are distilled to proof, ABV may vary slightly

## ABOUT NUESTRA SOLEDAD

Nuestra Soledad is comprised of six distinct mezcals from six different producers located in various regions of Oaxaca, intended to highlight elements of terroir in mezcal production. Oaxaca is one of the most geographically diverse states in Mexico, with a wide variety of microclimates, vegetation, and ecosystems. Nuestra Soledad is made using 100% agave Espadín, cultivated in the remote mountain areas around the Valles Centrales region of Oaxaca, alongside wild vegetation and planted in varying soil types, resulting in an array of flavor profiles. Even more importantly, each mezcalero employs his own methods, often passed down through the generations. Every technique used during production, from cultivation to distillation, impacts the final character of the mezcal. The environmental diversity, combined with the human element of production, result in six unique mezcals, despite all six being made from a single agave variety: Espadín.