

MEZCAL 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.



SAN LUIS DEL RIO

PALENQUE (DISTILLERY): Los Mendez

REGION: San Luis del Rio, Tlacolula

MAESTRO MEZCALERO (MASTER DISTILLER):
Ivan Mendez and Francisco "Paco" Mendez

AGAVE: 100% Espadín

TASTING NOTES: Sparkling grapefruit and citrus aromatics with wet stone. The palate has a rich and creamy mouth-feel, savory butterscotch and herbs with a long and complex finish.

ABV: 48% - Batches are distilled to proof, ABV may vary slightly



SAN BALTAZAR GUELAVILA

PALENQUE (DISTILLERY): 3 Mezquites

REGION: San Baltazar Guelavila, Tlacolula

MAESTRO MEZCALERO (MASTER DISTILLER):
Gregorio Martinez Garcia

AGAVE: 100% Espadín

TASTING NOTES: Sweet, ripe, tropical fruit, caramelized agave, Chinese five spice and wet stone on the nose. Mineral-rich, and round mouth-feel with an exceptionally long and complex wood-smoke and finish.

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



EJUTLA

PALENQUE (DISTILLERY): Don Pablo

REGION: Agua del Espino, La Compañía, 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



SANTIAGO MATATLÁN

PALENQUE (DISTILLERY): De Cortes

REGION: Santiago Matatlán, Tlacolula

MAESTRO MEZCALERO (MASTER DISTILLER):
Gregorio Martínez Jarquín

AGAVE: 100% Espadín

TASTING NOTES: Roasted plantain and savory smoked meats, toasted cacao nibs, big yet elegant on the palate with a robust yet balanced, wood-smoke finish.

ABV: 45% - Batches are distilled to proof, ABV may vary slightly



SANTA MARIA ZOQUITLÁN

PALENQUE (DISTILLERY): Zoqui

REGION: Santa Maria Zoquitlán

MAESTROS MEZCALEROS (MASTER DISTILLERS):
Ignacio Parada & Jose Parada Valera

AGAVE: 100% Espadín

TASTING NOTES: Lemon zest, red pepper, tropical fruit and smoked game greet the nose with a big, creamy and complex palate featuring honeysuckle and sandalwood. The exotic finish is long and nuanced with lychee, stone fruit and savory herbs.

ABV: 46% - Batches are distilled to proof, ABV may vary slightly



LACHIGUÍ, MIAHUATLÁN

PALENQUE (DISTILLERY): Tio Pedro

REGION: El Palmar, Miahuatlán

MAESTROS MEZCALEROS (MASTER DISTILLERS):
Pedro Vasquez and Librado Vasquez

AGAVE: 100% Espadín

TASTING NOTES: Richly aromatic with notes of wet earth, fresh cherries, cedar wood and cigar box, peppery and green on the palate with bright, citrusy acidity and a long, dry earthy/woody finish

ABV: 48% - batches are distilled to proof, ABV may vary slightly