



MEZCAL NUESTRA SOLEDAD®

BY **CASA CORTÉS**
- SINCE 1949 -
Experimentos con Mezcal

LACHIGUÍ, MIAHUATLÁN

Nestled into the side of a steep ravine, hours from civilization, the ranch settlement of Lachiguí is home to the Vasquez family of mezcaleros. The ranch itself is a tiny complex of humble structures that house members of extended family with the nearby small village of El Palmar some 30 minutes drive along precipitous, mountainside dirt roads. At 7,414 feet elevation, Lachiguí is the highest elevation palenque of those producing mezcal for the Nuestra Soledad brand, by over 1,500 feet. Tio Pedro's agave fields are a 500 foot elevation climb up the mountain from the palenque, home to a treasury of various agave varieties planted in rocky soil laden with limestone. The extreme growing conditions produce some of the most complex mezcals with elegance and nuance that complements their massive strength. Pedro Vasquez is a master of his craft and produces many of the most prized expressions of the El Jolgorio mezcals including Arroqueño, Tobalá, and Tepeztate.

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

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.