



MEZCAL NUESTRA SOLEDAD®

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

SAN BALTAZAR GUELAVILA

San Baltazar Guelavila is a small town on the eastern side of the Valles Centrales region of Oaxaca, Mexico in the district of Tlacolula. It is in these valley highlands, because of their fertile, limestone soils, that espadín has been cultivated for over 100 years alongside other sustaining crops. Don Gregorio Martinez grows his espadín at an elevation of 5,500 feet surrounded by diverse agriculture such as tropical fruits and citrus. The proliferation of fruits and vegetables being grown in the area lend their naturally occurring yeasts to the wild fermentation process and give this mezcal it's distinctive sparkling aromatics and rich flavor.

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

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.