



MEZCAL NUESTRA SOLEDAD®

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

SAN LUIS DEL RIO

San Luis del Rio is a small village in the district of Tlacolula, nestled into the steep hillside along a deep river valley in the mountains to the east of the Valles Centrales region of Oaxaca. Intense heat in the region results in early-ripening agave with densely concentrated sugars leading to the bold, fruity, complex profile of this mezcal. San Luis del Rio is one of the epicenters of mezcal production and almost exclusively produces Espadín. The tiny distilleries that are spread out along the river benefit from the shade from tropical fruit-bearing trees and nearby water source. Above the tree line at higher elevation, conditions are rugged and ideal for the cultivation of Espadín, with parcels of agaves plantations dotting the mountainside as far as the eye can see. It is here that Ivan and Paco Méndez uphold the legacy of their late father, Don Rafael Méndez Cruz, whose contribution to his community was immense, not only as a family man and mezcalero, but as a proponent of cultural preservation in San Luis del Rio.

PALENQUE (DISTILLERY): Los Mendez

REGION: San Luis del Rio, Tlacolula

MAESTROS MEZCALEROS (MASTER DISTILLERS):

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

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.