



MEZCAL NUESTRA SOLEDAD®

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

STA. MA. ZOQUITLÁN

Santa María Zoquitlán is a village of roughly 1,600 people, located southeast of Oaxaca de Juárez in the Valles Centrales Region. The area is verdant due to the jade-green Zoquitlán River that winds through the valley floor, making the area rich for cultivating a wide variety of sustaining crops. Ignacio Parada, known as Don Chucho, along with his son José, harvest wild and semi-cultivated agaves in the mountains with their multi-colored soils directly behind their palenque. Don Chucho was the first mezcalero to join the Casa Cortés collective of producers in 2007. Today, he is proud to be passing along his craft to the next generation as he works side-by-side with his son to produce mezcals for Nuestra Soledad and El Jolgorio.

PALENQUE (DISTILLERY): Zoqui

REGION: Santa Maria Zoquitlán

MAESTRO MEZCALERO (MASTER DISTILLER): 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

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.