



MEZCAL NUESTRA SOLEDAD®

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

STGO. MATATLÁN

The rural town of Santiago Matatlán, just to the east of Oaxaca City in the Valles Centrales region, is widely known as the epicenter for traditional mezcal production. Many small villages in Oaxaca are known for an art, craft, or trade that artisans in the village specialize in. In Santiago Matatlán, it is mezcal they are known and celebrated for, and have been for generations. The Espadín agave harvested by the Cortés family to produce this expression of Nuestra Soledad grows at an elevation of 5,500-5,900 feet in a mountain canyon rich with agave diversity. Amongst stunning vistas, the Espadín agaves for this mezcal are sustainably cultivated alongside wild outcrops of Tepeztate, Tobalá and Coyote agaves. Mezcalero Gregorio Martínez Jarquín has been working in Santiago Matatlán since he was a teenager and is widely respected in the mezcalero community.

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

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.