

JABALI-ARROQUEÑO-BICUIXE (A. CONVALLIS - AMERICANA - KARWINSKII)

FELIPE Y AGEO CORTES

Mengolí de Morelos, Miahuatlán, Oaxaca
0321AC, 48%, 398 liters, March, 2021

One of Ageo's largest batches of 2021, this unique ensamble (46% arroqueño, 30 bicuixe, 24% jabalí) was also one of our favorites. We bottled and released half of it in the spring of 2022, and left 200 liters in the Cortes' bodega to continue resting in glass garrafones until the spring of 2023 when we bottled it up. Aside from the "madurado en vidrio" stickers on these bottles, the most notable difference is the drop in ABV that this half experienced during its extended time in garrafones (48% down from 51.5%).

Felipe and his son Ageo are the 3rd and 4th generations of the Cortes family to produce mezcal in the Miahuatlán district of Oaxaca, an area famous for producing some of the best mezcal in Mexico. They are related to the neighboring Ramos family via Felipe's wife (Ageo's Mother), Cesilia.

PRODUCTION

OVENS:	9 ton pit, 5 ton pit
COOK TIME:	8-10 Days
WOOD:	encino, yegareche
REST:	tepextate and tobalá are milled immediately, others rest 5-7 Days
MILL:	tahona
FERM TANKS:	sabino
WATER:	well
FERM. TIME:	3-8 days
DISTILLATIONS:	two
STILLS:	two copper alambiques con refrescadera (275L, 500L)
ADJUSTMENT:	puntas y colas



MAL BIEN