

MADRECUIXE

(A. KARWINSKII)

FELIPE Y AGEO CORTES

Mengolí de Morelos, Miahuatlán, Oaxaca
0323AC, 47%, 330 bottles, March, 2023

Larger and sweeter than the wild bicuixe that can be found growing in every corner of Miahuatlán, madre cuixe, a local, cultivated *A. karwinskii* subvariety offers some of the most classic flavors of the region. This batch, distilled by Ageo, was produced using plants harvested from the family's fields in Mengolí, as well as a handful purchased from neighbors.

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

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