

VERDE

(A. RHODACANTHA)

FELIPE Y AGEO CORTES

Mengolí de Morelos, Miahuatlán, Oaxaca
0821AC, 47%, 288 bottles, August, 2021

Always a favorite from the Mengolí producers, "verde" aka "mexicano verde" offers a great contrast of the region's classic minerality against a suite of dank notes that could have been pulled from an IPA tasting.

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).

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

FOR PLACEMENT AND FURTHER INFORMATION
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