

PULQUERO

(A. AMERICANA)

FELIPE Y AGEO CORTES

Mengolí de Morelos, Miahuatlán, Oaxaca
0922FC, 49.2%, 84 bottles, September, 2022

This batch of pulquero was produced by Felipe using a sub varietal of A. americana grown in the white chalky soil beside the Cortes family's ranch. The plants are close cousins to the many other types of A. americana that grow nearby including Arroqueño, Sierrudo, Sierra Negra, and azulín.

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