



## EL JOLGORIO CUISHE

### Ancestral Artisanal Mezcal | 100% Agave Cuishe

An earthy mezcal with a green, mineral-rich flavour profile. El Jolgorio Cuishe is crafted from wild and semi-cultivated agave from Santa Maria Zoquitlan, Oaxaca. This variety is called "Cuixe/ Cuishe" in the indigenous Zapotec language. Due to its spiky leaves and laborious harvesting process, it represents less than 1% of the agave currently growing in the state. It takes 13 years for the Cuishe agave to mature before it can be harvested for mezcal production. Entire Cuishe trunks are added to produce a spirit with a green, mineral-rich flavour profile. The piñas and trunks are milled using horse-driven stone or "Tahona", naturally fermented in open-air wooden tanks, cooked in conical earthen ovens and artisanally distilled using traditional copper pot stills.

#### **Tasting notes**

##### **Aroma**

waxy and citrusy

##### **Taste**

waxy mouth texture, lemon pie with biscuit, spicy & peppery and raw agave notes

##### **Finish**

peppery finish on the tip of the tongues with a long green finish with floral and lavender notes