



WHAT IS AN AGAVE?

Agave is a group of monocots* native to the hot and arid regions of the Americas, although some Agave species are also native to tropical areas of South America. The group of Agave is primarily known for its succulent and xerophytic species that typically form large rosettes of strong, fleshy leaves. In our culture an agave is also called Magueys. There are over 100 species of agave plants with sub varietals all of which can be used to make different agave spirits.

WHERE DOES AGAVE FIT IN EL SOLAZO'S BAR?

Complementing the food being served here at El Solazo would be the main focus. Our food is not focused on a particular region but it is nostalgic to the experiences and memories of Pepe and his family. You will notice our agave selection comes from different regions in Mexico, with a slight focus in Raicilla. Pepe and his family are native to Jalisco, where Raicilla is produced. You will feel a bigger focus on Raicilla but know all agave is special. Educating our consumer is our main focus.

Check out the last section of this menu to learn more

Raicilla



Raicilla is mezcal from Jalisco, where the largest diversity of agave species outside of Oaxaca grows. Despite its region of production, raicilla is not tequila, and does not include the use of the blue weber agave. Producers of Raicilla are known as taberneros, and they work with a wide variety of agave varietals to produce this unique, often funky or pleasantly sour, spirit.

Balam Barro Sierra del Tigre - a.Inaequidens Las Ajugas - Chuy Lupian, Clay Pot, 43.8% ABV	10	La Venenosa Sierra Occidental de Jalisco - a.Maximiliana 1x Stainless Steel, 40.1% ABV Mascota - Don Ruben Peña Fuentes	9
Balam Churique - a.Lechuguilla Madera - Bienvenido Fernandez, Copper, 47% ABV	10	La Venenosa Sierra del Tigre - a.Bruto La Manzanilla - Don Luis Contreras, Clay Pot, 44.8% ABV	9
Balam Costa - a.Amarillo/Chico Aguillar El Tuito - Rosalio Rodriguez, Copper, 45% ABV	10	La Venenosa Los Gigantes - a.Americana Mascota - Don Ruben Peña y Don Manuel Salcedo, Alambique Filipino/Arabic, 43.5% ABV	9
Bonete, Costa de Jalisco El Tuito - Joaquin Solis, Tree Trunk, 45.4% ABV	9	La Venenosa Azul - a.Tequilana Webber La Estancia - Don Guelo, Stainless Steel, 41.3% ABV	9
Bonete Sierra de Jalisco - a.Maximiliana La Estancia - Luis Aguirre, Steel, 42.4% ABV	9	La Venenosa Etnica Tutsi - a.Masparillo Tatei Kie - Don Rafael Carrillo Pizano, Huichol Steel, 46.4% ABV	12
Chacolo Azul Telcruz - a.Angustifolia Zapotitlan de Vadillo - Don Macario Partida, Alambique Filipino, 48.6% ABV	9	La Venenosa Tabernas - a.Máximiliana El Mosco - Jose Salcedo Ríos, Copper, 45.4% ABV	6
Chacolo, Lineño Zapotitlán de Vadillo, Jalisco - Macario Partida Ramos, Alambique Filipino, 48.92% ABV	10	Las Perlas de Jalisco Cabo Corrientes - Santiago Diaz Ramos, Alambique Filipino, 48% ABV	10
Chacolo, Brocha Ixtero Amarillo Zapotitlán de Vadillo, Jalisco - Macario Partida Ramos, Alambique Filipino, 47.4% ABV	9	Las Perlas de Jalisco - a.Chico Aguila Cabo Corrientes - Santiago Diaz Ramos Stainless steel & Copper	10
La Venenosa Costa de Jalisco - a.Amarillo y Chico El Tuito - Don Alberto Hernandez, Tree Trunk, 45.3% ABV	9	Mezonte Japo - a.Rhodacantha Cabo Corrientes - Hildegard's Joya, Copper, 47% ABV	10
		La Reina de Atenguillo - a. Maximiliana Rancho Nuevo - Julio Topete Copper, 40% ABV	9

Tequila



While mezcal can be made from any of dozens of agave varieties, all tequila is made from the same type of agave: a. tequilana, commonly known as blue weber (and in the field, it truly has a beautiful blue-green hue). All of our tequila is also made in the state of Jalisco - but that doesn't mean that all tequila is the same...

BLANCO

Angelisco Blanco Los Altos - NOM 1499 Stainless Steel, 40%ABV	6	Tromba Blanco Los Altos - NOM 1107 Copper, 40%ABV	6
Arrete Blanco Del Valle - NOM 1109 Stainless Steel, 40%ABV	6	Siete Leguas Los Altos - NOM 1120 Copper, 40%ABV	9
El Tesoro Blanco Los Altos - NOM 1139 Copper, 40%ABV	7	Primo Blanco Los Altos - NOM 1579 Stainless steel, 43%ABV	10
Mi Casa Blanco 10 year Maduro Michoacán - NON 1499 Copper, 40% ABV	7	Mijenta Los Altos - NOM 1412 Copper, 40%ABV	8
El Tequileño Platinum Blanco Los Altos - NOM 1108 Copper, 40% ABV	8	Lunazul Los Altos - 1513 Cognac still, 40%ABV	6
G4 Blanco Los Altos - NOM 1579 Copper, 40%ABV	8	El Tequileño Los Altos - NOM Copper, 40%ABV	6
G4 108 Proof Los Altos - NOM 1579 Copper, 54%ABV	9	Cascahuin, Cerro de Luz Los Altos - NOM 1123 Copper, 49% ABV	12
Fortaleza Blanco Del Valle - NOM 1493 Copper, 40%ABV	8	Cascahuin, Blanco Los Altos - NOM 1123 Copper, 40% ABV	6
Libelula Los Altos del Sur - NOM 1604 Stainless Steel, 40%ABV	6	Cascahuin, Tahona Blanco Los Altos - NOM 1123 Cooper, 42% ABV	10
Ocho Blanco Los Altos Single Estate - NOM 1474 Copper, 40%ABV	7	Clase Azul Los Altos - NOM 1595 Copper, 40%ABV	22
Siembra Valles Blanco Del Valle Single Estate - NOM 1123 Copper, 40%ABV	7	Tapatio Los Altos - NOM 1139 Copper, 40%ABV	6
Siembra Valles Blanco Ancestral Del Valle Single Estate - NOM 1123 Copper, 50%ABV	9		

REPOSADO

Angelisco Reposado Los Altos - NOM 1499 Stainless Steel, 40%ABV	8	Fortaleza Winter's Blend 2022 Del Valle - Nom 1493 Copper, 46%ABV	19
Mi Casa Reposado 10 YR. Maduro Michoacan - NOM 1499 Copper, 40% ABV	8	La Gritona Reposado Los Altos Single Estate - NOM 1533 Stainless Steel, 40%ABV	7
Arrete Reposado Del Valle - NOM 1109 Stainless Steel, 40%ABV	8	Ocho Reposado Los Altos Single Estate - NOM 1474 Copper, 40%ABV	10
El Tequileño Gran Reserva Reposado Los Altos - NOM 1108 Copper, American Oak 40% ABV	9	El Tesoro Reposado Los Altos - NOM 1139 Copper, 40%ABV	8
Don Julio Reposado Los Altos - NOM 1449 Stainless Steel, 40%ABV	12	Siembra Valles Reposado Del Valle Single Estate -NOM 1123 Copper, 40%ABV	7
Don Julio 1942 Los Altos - NOM 1449 Stainless Pot, 40%ABV	30	Tromba Reposado Los Altos - NOM 1107 Copper, 40%ABV	8
El Tesoro Reposado Los Altos - NOM 1139 Copper, 40%ABV	8	Mijenta Reposado Los Altos - NOM 1412 Copper, 40%ABV	12
Herradura Reposado Los Valles - NOM 1119 Stainless Pot, 40% ABV	8	El Tequileño Los Altos - NOM Copper, 40%ABV	6
G4 Reposado Los Altos - NOM 1579 Copper, 40%ABV	9	Siete Leguas Los Altos - NOM 1120 Copper, 40%ABV	10
Fortaleza Reposado Del Valle - NOM 1493 Copper, 40%ABV	10	Clase Azul Los Altos - NOM 1595 Copper, 40%ABV	30

Tequila

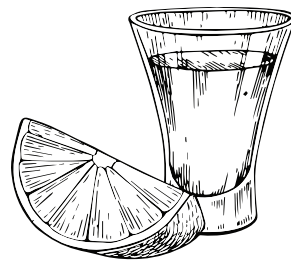
AÑEJO

Arrete Añejo Del Valle - NOM 1109 Stainless Steel, 40%ABV	12
El Tequileño Añejo Los Altos - NOM Copper,American Oak 40% ABV	12
Fortaleza Añejo Del Valle - NOM 1493 Copper, 40%ABV	12
Mi Casa Añejo 10 YR. Maduro Michoacán - NOM 1499 Copper, 40% ABV	10
G4 Añejo Los Altos - NOM 1579 Copper, 40%ABV	12

CRISTALINO

Don Julio 70 Los Altos - NOM 1449 Stainless Steel, 40%ABV	15
El Tequileño Cristalino Los Altos - NOM 1108 Copper, American Oak, 40% ABV	9

Herradura Añejo Del Valle - NOM 1119 Stainless Steel, 40%ABV	12
Ocho Añejo Los Altos Single Estate - NOM 1474 Copper, 40%ABV	12
El Tesoro Añejo Los Altos - NOM 1139 Copper, 40%ABV	12
Tromba Añejo Los Altos - NOM 1107 Copper, 40%ABV	10



Mezcal

ESPADÍN

Agave espadín (a. angustifolia) is the most commonly used agave in mezcal production. It generally takes about 8-12 years to mature, and grows easily in a variety of both farmed and wild environments, predominantly in Oaxaca. It is also the genetic mother to the blue weber agave, used to make tequila.

New to mezcal? Start here, and explore the nuances of terroir.

Alipus, Espadin - a. Angustifolia San Juan del Rio, Rodolfo Juan Juarez Copper, 42% ABV	9
Alipus, Espadin - a. Angustifolia San Luis del Rio, Baltazar Cruz Gomez Copper, 48% ABV	9
Alipus, Espadin - a. Angustifolia San Baltazar, Cirilo y Cosme Hernandez Copper, 48% ABV	9
Alipus, Espadin - a. Angustifolia Santa Ana del Rio, Hernandez Melchor Copper, 42% ABV	9
5 Sentidos Espadin Capon - a.Angustifolia Santa Catarina Albarradas - Alberto Martinez Clay Pot, 48.1%ABV	12
Del Maguey Chichicapa - a.Angustifolia San Baltazar Chichicapam - Faustino Garcia Vasquez Copper, 48%ABV	9
Del Maguey Espadin Especial - a.Agustifolia Santa Maria Albaradas - Don Rogelio Martinez Cruz y Leopoldino Miranda Copper, 45%ABV	9
Del Maguey Minero - a.Angustifolia Santa Catarina Minas - Hermanos Vasquez Clay Pot, 46%ABV	9

ESPADÍN

Del Maguey San Luis del Río - a.Angustifolia San Luis del Río - Marcos Cruz Mendez y Paciano Cruz Nolasco Copper, 46%ABV	8
Gracias a Dios! Espadin - a.Angustifolia Matatlán - Oscar Hernandez Copper, 45%ABV	8
Leyendas de Mezcal Espadin - a.Angustifolia San Baltazar Guelavila - Leonardo Hernandez Copper, 42%ABV	9
Mal Bien Espadin - a.Angustifolia San Dionisio Ocoteppec - Lucio Morales Lopez Copper, 45.5%ABV	6
Nuestra Soledad La Compañía Ejutla - a.Angustifolia La Compania - Gregorio Hernandez Copper, 46%ABV	6
Palomo Espadin - a. Angustifolia Carlos Mendez - Santiago Matatlan Copper, 46% ABV	6
Del Amigo Espadin - a. Angustifolia Enrique Jimenez - Santiago Matatlan Copper, 43% ABV	6
Montelobos Espadin - a. Angustifolia Ivan Saldaña - Santiago Matatlan Copper, 43.2 ABV	6
400 Conejos Espadin - a. Angustifolia Tlacolula, Oaxaca Copper, 40% ABV	6
Pelotón de la Muerte Espadin - a.Angustifolia Tlacolula - Cutberto Santiago Copper, 41%ABV	6
Pelotón de la Muerte Criollo - a.Angustifolia Copper - 50.2%ABV Mazatlán, Guerrero - Hector Obregón	8

ESPADÍN

Puntamanguera 3yr Maduro Gold Label - a.Angustifolia Santiago Matatlan - Don Nacho Copper, 45%ABV	9
Quiéreme Mucho Espadín - a.Angustifolia Copper, 45-47%ABV Ocotlán - Adolfo Mijangos	6
Vago Espadin en Barro - a.Angustifolia Sola de Vega - Tío Rey Clay, 49.6%ABV	6
Rezpiral Espadin Capon S.6 - a.Angustifolia San Baltazar Guelevila, Aureliano Hernandez Copper, 48.3%ABV	12
Rezpiral S.6 - a.Angustifolia San Agustin Amatengo, Simeon Ramirez 1x Copper, 48.2%	12
Rezpiral S.6 - Angustifolia Rio San Zoquitlan, Alejandrina y Nicolas Hernandez Copper, 44.4%ABV	12
Rezpiral S.6 - Angustifolia Lachigüizo, Reina Sanchez Copper, 44.9%ABV	12
Sombra Joven - a.Angustifolia San Luis del Río - Isaias Martinez Juan Copper, 45% ABV	6
Vago - a. Angustifolia Emigdio Jarquin El Nanche, Miahuatlán Copper, 50.3% ABV	8

CUPREATA/POTATORUM

This local varietal of a. potatorum is also known as papalometl, Nahuatl (Aztec) for butterfly. It has broad, crimped leaves and is found in both Guerrero and Michoacan. It looks like, and is related to, agave tobala with a rich, fruity, and almost chocolate-y flavor.

5 Sentidos Tobala - a.Potatorum San Isidro Guishe - Atenogenes Garcia Copper, 50.15%ABV	10
5 Sentidos Chino - a.Cupreata El Aguacatito - José Ines Vieyra Copper, 45.1%ABV	12
Gracias a Dios Tobala - a.Potatorum Santiago Matatlán - Oscar Hernandez Copper, 45%ABV	9
Ixcateco Papalome - a.Cupreata Santa Maria Ixcatlan - Amando Alvarez Clay Pot, 46.1%ABV	10
Leyendas de Mezcal Ancho - a.Cupreata Mazatlán - Don Oscar Obregón y Rodolfo Obregón Copper, 46%ABV	10
Leyendas de Mezcal Tobala - a.Potatorum Tlacolula - Aaron Robles Copper, 48.7%ABV	10
Puntamanguera 3yr Maduro Pink Label - a.Cupreata Mochitlan - Don Pepe Copper, 49.3%ABV	10
Puntamanguera 6yr Maduro Aqua Label - a.Cupreata Chilapa de Alvarez - Don Aron Copper, 45.2%ABV	10

AMERICANAS

5 Sentidos Sierra Negra - a.Americana Santa Catarina Albarradas - Alberto Martinez Clay Pot, 49.5%ABV	12
Bañez Arroqueno - a.Americana San Agustin Amatengo - Apolonio Patricio Lopez Copper, 47%ABV	10
Mezcal de Leyendas Coyote - a.Americana Sola de Vega - Angel Cruz Robles Clay Pot, 46.8%ABV	10
Gracias a Dios Mexicano - a. Americana Oscar Hernandez - Matatlán Oaxaca Copper, 45% ABV	12
La Medida Coyote - a.Americana San Baltazar Chichicapam - Berta Vasquez Copper, 45.2%ABV	10
Cuish Cerrudo - a.Americana Santa Catarina Minas - Rufino Felipe Clay Pots, 46%ABV	10
Rezpiral Arroqueno, Serie #6 - a.Americana San Baltazar Guelevila - Aureliano Hernandez Copper, 47.3%ABV	11
Rezpiral Arroqueno, Serie #6 - a.Americana Lachigüizo - Reina Sanchez Copper, 48.2%ABV	11
Rezpiral Coyote Serie #6 - a.Americana San Baltazar Chichicapam - Berta Vasquez Copper, 46.1%ABV	11

TOBAZICHE

Depending on region, the names Tobaziche/Tobasiche and Largo may be referring to the same plant, which resembles a palm tree. The mezcales produced are often lightly woody and herbaceous.

Pal' Alma Oaxaca - a.Karwinskii San Agustin Amatengo - Apolonio Ramirez y Simeon Ramirez Refrescador, 56%ABV	10
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TEPEXTATE

Agave Tepextate (also spelled Tepeztate and known as a. marmorata) takes anywhere from 18-30 years to mature in the wild; it's easy to spot the plant's large, rugged, and irregular leaves jutting out of the sides of steep rocky cliffs in Oaxaca and Puebla. It's also easy to identify (and love) its strong flavors: spicy, green peppers, vegetable notes, and an underlying earthiness.

Banhez Tepextate - a.Marmorata San Agustin Amatengo - Apolonio Patricio Copper, 46%ABV	10
Gracias a Dios! Tepextate - a.Marmorata Santiago Matatlan - Oscar Hernandez Copper, 45%ABV	10
Mezcal Vago, Tepeztate - a. Marmorata Candelaria Yegolé - Aquilino Garcia Copper, 52% ABV	10
Rey Campero Tepextate - a.Marmorata Candelaria Yegole - Romulo Sanchez Parada Copper, 48%ABV	9
Rezpiral Tepeztate Series #6 - a.Marmorata Lachigüizo - Reina Sanchez Copper - 48%ABV	10
Rezpiral Tepextate Series #6 - a.Marmorata San Agustin Amatengo - Simeon Ramirez 1x Copper - 50.5%ABV	10
Wahaka Tepeztate - a. Marmorata San Dionisio Ocotepc - Alberto Morales Mendez Copper, 45%ABV	10

JABALÍ

The rare, wild Jabalí is notoriously challenging to distill from, thus making its mezcal extremely special. Agave convalis foams and expands during fermentation and distillation, and few mezcaleros know the secret to taming and unveiling its exotic, fruity-yet-earthly flavors. High risk, high reward...

5 Sentidos Jabalí - a.Convallis Santa Catarina Minas - Alberto Martinez Clay Pot, 47.1%ABV	10
Rey Campero Jabalí - a.Convallis Candelaria Yegole - Romulo Sanchez Parada Clay Pot, 49.7%ABV	12

KARWINKIIS

5 Sentidos Cuixe La Josie - a.Rhodacantha Santa Catarina Minas - "Tio" Pedro Pascual Hernandez Clay Pot, 48%ABV	10
Mal Bien Bicuixe - a.Karwinskii Miahuatlan - Ageo y Felipe Cortes Refrescador, 48.75%ABV	10
Mescalero No.22 - a.Karwinskii Santa María La Pila - Don Valente Angel Garcia Copper, 47.4%ABV	10
Real Minero Cuishe - a.Rhodacantha Santa Catarina Minas - Edgar Angeles Carreño Clay Pot, 53.1%ABV	10
Rezpiral Tobaziche Series #6 - a. San Agustin Amatengo - Simeon Ramirez 1x Copper, 48.7%ABV	10
Rezpiral Cuishe Series #6 - a. San Baltazar Chichicapam - Berta Vazquez Copper, 44%ABV	10



LUMBRE

We aren't sure if this wild agave is part of the angustifolia or karwinskii families, or if it is a unique varietal. What we do know is that this woody, funky, and sour destilado is simply incredible.

Rezpiral S6 Lumbre - a.Karwinskii 10
 San Baltazar Guelevila - Aureliano Hernandez
 Copper, 48%ABV

RHODACANTHA

Mezcal Vago Mexicano - a.Rhodacantha 10
 Candelaria Yegole - Aquilino Garcia
 Copper, 51.4%ABV

SALMIANA/VERDE

This agave grows wild in the highlands of San Luis Potosi as well as in Durango. It's called "the green giant" for its massive size – and for its vegetal flavor – and it can take over two decades to reach maturity.

Derrumbes San Luis Potosí - a.Salmiana 9
 Charcas - J. Manuel Perez
 Copper, 44.2%ABV

Leyendas de Mezcal Verde - a. Salmiana 9
 Santa Isabel - Juan Jose Hernandez
 Copper, 45%ABV

Pal' Alma San Luis Potosí - a.Salmiana 10
 Peñasco - Patricio Hernandez
 Copper, 50%ABV
 Lucy Pistolas - a.Salmiana 6
 San Felipe - Juan Pedro Valdés
 1x Copper, 40%ABV

Villasuso Salmiana - a. Salmiana 6
 Pedro Valdes - San Felipe GTO
 Copper, 40% ABV

Para Celebrar!

5 Sentidos Pechuga de Mole Poblano - a.Angustifolia 12
 Zoyatla - Marcelo Luna
 Clay Pot, 48.3%ABV

5 Sentidos Mixteca S2 Pechuga Azul - a.Tequilana 10
 San Pablo Ameyaltepec - Delfino Tobon Mejia
 Copper/Steel, 48.2%ABV

Bañez Pechuga de Pavo - a.Angustifolia 10
 San Vicente Coatlan - Juan Osorio
 Copper, 47%ABV

Fidencio Pechuga - a.Angustifolia 10
 Santiago Matatlan - Enrique Jimenez
 Copper, 45%ABV

Peloton de la Muerte Cítricos - a.Angustifolia/a.Cupreata 10
 Mazatlán - Rodolfo Obregón
 Copper, 45.1%ABV



Ensamblés

Ensamble mezcals are a combination of two or more agave species roasted, fermented, and distilled together in a single batch. Mezcaleros who make ensambles demonstrate true mastery of the craft as they decide how to combine agaves in order to create the perfect finished product.

Alipus, San Andres Bicuish, Espadin - a. Angustifolia, Karwinskii San Andres, Atasanio Aragón Martínez, Valente Angel García Copper, 47% ABV	9	Mezonte Oaxaca - a.Angustifolia/a.Karwinskii Miahuatlan - Teodoro García Copper, 48%ABV	10
5 Sentidos Ensamble de 4 Magueyes Bicuixe, Madre cuixe, Coyote, Espadin San Isidro Guishe - Atenogenes y Jose García Copper, 47.5%ABV	12	Rezpiral S5 Tobala/Tepeztate - a.Marmorata/a.Potatorum San Baltazar Chichicapam - Berta Vasquez Copper, 46.5%ABV	10
5 Sentidos Ensamble de 7 Magueyes Bicuixe, Madrecuixe, Tepextate, Tequilero, Espadin, Cucharillo, Tobala San Isidro Guishe - Atenogenes García Copper, 47.4%ABV	10	Rezpiral S5 Cuish/Tobala/Tepeztate a.Marmorata/a.Potatorum/a.Rhodacantha San Baltazar Chichicapam - Berta Vasquez Copper, 48%ABV	10
Banhez Espadin/Barril - a.Angustifolia/a.Karwinskii Ejutla - Co-Op of Producers Copper, 42%ABV	6	Rezpiral S6 Bilia/Cuishe/Tepextate/Espadin - a. Rio Seco Zoquitlan - Alejandrina y Nicolas Hernandez Copper, 45.8%ABV	10
Ojo de Tigre - a. Angustifolia/ a. Potatorum Oaxaca, Puebla Copper, 40% ABV	6	Rezpiral S6 Cuish/Madrecuish - a. Lachigüizo - Reina Sanchez Copper, 46.7%ABV	10
400 Conejos - a. Angustifolia/ a. Potatorum Tlacolula - Yautepec Copper, 40% ABV	7	Rezpiral S6 Tobala/Cuishe - a. San Baltazar Chichicapam - Berta Vázquez Copper, 45.6%ABV	10
Mezcal Union - a. Angustifolia/ a. Karwinskii Oaxaca Copper, 40% ABV	6	Rezpiral S6 7 Plantas - a. San Baltazar Guelevila - Leonardo Copper, 48.8%ABV	10
MalBien Madrecuixe/Bicuixe/Coyote/Tepextate a.Americana/a.Karwinskii/a.Marmorata Miahuatlan - Victor y Emanuel Ramos Refrescador, 46.12%ABV	10	Rezpiral S6 Tepextate/Jabalí - a. San Baltazar Guelevila - Leonardo Copper, 46.7%ABV	10
Mezcalosfera Espadin/Jabalí - a.Angustifolia/a.Convallis Miahuatlan - Victor Ramos Copper, 47.71%ABV	10	Sombra Ensamble - a.Marmorata/a.Potatorum San Luis del Río - Copper, 51.6%ABV	10
Mezcalosfera Madrecuixe/Bicuixe/Espadin a.Angustifolia/A.Karwinskii Miahuatlan - Don Emmanuel Copper, 47.61%ABV	10	Union Joven - a.Angustifolia/a.Karwinskii San Baltazar Guelavila - Jorge Aaron Mendez Cortes y Pedro Hernandez Copper, 40%ABV	6
		Union Viejo - a.Angustifolia/a.Potatorum San Baltazar Guelavila - Pedro Hernandez Copper, 45%ABV	8
		Vago Ensamble en Barro a.Angustifolia/a.Rhodacantha/a.Karwinskii/a.Americana Sola de Vega - Salomon "Tío Rey" Rodriguez Clay pot, 52%ABV	9

ESTADOS

Mezonte Michoacán - a.Alto Rio de Parras - Jorge Perez Copper, 50.5%ABV	12
Cenizo Colonial La Josie - a.Durangensis Durango - Enrique de la Cruz Copper, 43%ABV	9
Lagrimas de Dolores l'Gok - a.Americana Durango - Fabiola Avila Copper, 47%ABV	9
Lagrimas de Dolores Masparillo - a.Maximiliana Durango Copper, 47%ABV	9
Leyendas de Mezcal Cenizo - a.Durangensis Nombre de Dios - Ventura Gallegos Copper, 47%ABV	10
Peloton de la Muerte Criollo - a.Angustifolia Mazatlán - Hector Obregón Copper, 50.2%ABV	8
Pal Alma Guerrero - a.Cupreata Capon Guerrero - Artemio G. Copper, 50%ABV	10

SOTOL

Sotol is not made from agave, but from wild Dasyliirion, or desert spoon plant. Dasyliirion is a stem succulent and a genetic cousin to agave. While the plant flourishes all over Mexico, most sotol is from Chihuahua, although a few come from Durango and Coahuila. Sotol is produced in a similar fashion to mezcal, and often tastes grassy and lightly earthy.

Balam Durango - a.Dasyliirion Wheeleri Peñón Blanco - Jesus Roman Copper/Steel, 47%ABV	6
La Higuera Verde Label - a.Dasyliirion Leiophyllum Almada, Chihuahua - Gerardo Ruelas Copper, 47.3%ABV	6
La Higuera Amarillo Label - a.Dasyliirion Wheeleri Almada, Chihuahua - Gerardo Ruelas Copper, 48%ABV	6

LAMATA

De Castilla, Nuevo León - a.Americana Santiago - Jorge Torres Copper, 51%ABV	10
Lechuguilla, Sonora - a.Bovicornuta Alamos - Martin Yepiz Stain Steel, 49.5%ABV	10
Masparillo, Durango - a.Maximiliana El Mezquital - Maximino Cruz Copper, 48.6%ABV	10
De Castilla, Durango - a.Angustifolia El Mezquital - Maximino Cruz Copper, 51.2%ABV	10
Bicuixe Oaxaca - a.Karwinskii Miahuatlan - Sozimo Jarquín Copper, 48.2%ABV	10
Ensamble Tamaulipas - a.Americana/a.Univittata/a.Asperrima Las Virgenes - Jose Castellanos Copper, 50.4%ABV	10

CINCO SENTIDOS MIXTECA SERIES 2

Azul - a.Tequilana San Pablo Ameyaltepec - Delfino Tobon Mejia Copper, 48.2%ABV	10
Papalote Pizorra Azul - a.Marmorata/a.Potatorum/a.Tequilana San Pablo Ameyaltepec - Delfino Tobon Mejia Copper, 47.35%ABV	10
Espadillon - a.Unclassified San José Rio Minas - Emmanuel Ramirez Clay Pot/Steel, 49.54%ABV	10
De Horno - a.Americana San José Rio Minas - Anatolio Ramirez Steel, 49.06%ABV	10
Papalome - a.Potatorum Reyes Metzontla - Atelo Ramirez y Laura Arriaga Steel, 46%ABV	10

Agave History

There are many stories told about where agave spirits originated. Contrary to popular belief, Mezcal was the first agave distillate recorded. The word Mezcal comes from the old Nahuatl language, Mexcalli - which means oven-cooked agave. Everything classified after Mezcal was known as Vino de Mezcal or Wine of Mezcal. In pre-Spanish Mexico agave plants were sacred, they had the privilege of participating in religious rituals, mythology and economy. The most common known mythology about agave spirits comes from Mayague, the goddess of fertility. Mayague began to produce agave to feed her 400 children. Other stories date back to when the gods would drink agave distillates, this is where agave became known as "elixir of the gods". Debates over when and how the distillates came to be are ongoing. I believe the people of Mexico were distilling before the Spanish-Crown using old Filipino methods. During this time agave spirits were illegal to consume under the rule of the Spanish. They were importing Brandy and Cognac, only the rich and notable were able to afford such high end spirits. This gave a whole new life to agave, as a clandestine elixir. Known as "the poor man's drink" it grew a reputation as cheap and undesirable. During this time all the states in Mexico were perfecting their unique method of cooking and distilling. Using native agaves to its region the flavor became robust and terroir driven. Fast forward to the mid 1900's and the creation of a certain classic cocktail, the Margarita - catapulted Tequila to the mainstage. Leaving behind Mezcal, its mother, Raicilla, Bacanora, Pulque, Pox among others. Nowadays we are living in the golden age of agave with Mezcal at the forefront, Raicilla coming in behind.

What agave spirits are there?

There are a handful of spirits made from maguey, but not all are imported outside of Mexico. The most common spirits you find outside of Mexico are the following - Raicilla, Tequila, Mezcal, Bacanora and unclassified agave distillates. Sotol is a close cousin to the xerophytic family but not a part of the agave classification. Spirits only found in Mexico are Pox and Pulque.

RAICILLA

Raicilla is an agave spirit made from a variety of wild and cultivated agaves. There are two distinct strains of varieties used to make Raicilla, de la costa (Coastal) and de la sierra (Mountainous). Coastal agaves consist of Maximiliana Baker, Inaequidens Koch, and Valenciana. De la Sierra agaves consist of Angustifolia Haw and Rhodacantha. Agaves from la costa tend to be drier and sierra agaves are sweeter. This distinction in flavor has everything to do with the terroir the agave matured in. We also have to factor in the method in which the Raicillero, master distiller of Raicilla, used to make his expression. Raicilla production also differs in method when it comes to Coastal and Mountainous agaves. When producing Coastal expressions it is more common to use ancestral methods, being distilled in wood fire stills also known as Filipino style still. Mountainous production is more artisanal, using a tahona to make production faster. Another factor that makes this production artisanal is the copper alembic pot still. Something special to note is that Raicillas DO was just established a year and a half ago. All categories and regulations have been proposed for the declaration of protection for Raicilla. The Norma Oficial Mexicana has not recognized the DO yet but hopeful it will pass soon. This will help certify the 16 municipalities in Jalisco and one in the state of Nayarit - Bahia de Banderas.

MEZCAL

Mezcal is an agave distillate produced from 75 plus varieties of agave. Of those 75 agaves, Espadin and Salmiana agaves are harvested, everything else grows silvestre (wild). The Mezcal category is made up of three distinct categories. Mezcal is produced with up to date methods using diffusers

Mezcal ancestral, mezcal artesanal, and simply mezcal. Each category dictates the methods and equipment used to produce the spirit. Mezcal Ancestral production is when the maestros mezcaleros only use long established methods of production. Mezcal ancestral is exclusively distilled in clay pots. Mezcal artesanal is a mix of ancestral and mezcal.

