

QUINCEAÑERA ESPADÍN

(A. ANGUSTIFOLIA)

FELIPE CORTES

Mengolí de Morelos, Miahuatlán, Oaxaca
0410FC, 49.5%, 1,266 bottles, April, 2010

Distilled in 2010, this large batch spent 15+ years resting in a giant “flex tank” tucked in a corner of Felipe’s bedroom. Fans of Agave Mixtape may remember tasting a sample back in 2022, when it was a spritely 12 years old, but the other 950 liters remained *en cámara* until it being bottled in September, 2025.

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