

TOBALÁ-TEPEXTATE

(A. POTATORUM A. MARMORATA)

FELIPE CORTES

Mengolí de Morelos, Miahuatlán, Oaxaca
0922FC, 47.5%, 240 bottles, September, 2022

55% tepextate, 45% tobalá. While batches of tobalá and tepextate from the Cortes family are familiar sights, this is the first time we've seen an ensemble from Felipe that combines the two. The tobalá piñas, sourced from the mountain town of Santa Lucia, bring a distinct richness and weight, while the tepextate, harvested from land beside the Cortes family ranch, bring their vegetal potpourri and grip. We hope this isn't the time we see the two agaves together.

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