



NETA

DESTILADOS DE AGAVE

# BICUIXE 2018



Don Cándido generally makes one or two batches of Bicuixe every year, depending on how much of this wild agave is ready on his lands or those of his family, who often contribute to his productions. He never deviates from the practice of harvesting around the days of a full moon - when the plants' sugars are most concentrated in the piña - and uses only fully ripened agave.

His years of experience coupled with the particular native yeasts and microorganisms of his palenque yield marvelous results. For this batch, Cándido, his son, and son-in-law gathered close to 200 capón Bicuixe of various sizes, harvested from reddish and rocky cascajudo colorado parcels, with another 100 or so plants coming from a separate red and black gravelly land, located roughly 1,450 meters above sea level.

The harvest began in the first days of March 2018 and the roasting nearly two weeks later. Cándido and family cooked the agave with mesquite wood for eight days and allowed the agave to rest for only three days before processing the roasted plants with machete, axe, and mechanical shredder. This short duration of rest of the cooked agaves was attributed to the perfection of the cook, something identified by sight, but most importantly, by eating pieces of the cooked plant, which requires an intimate familiarity with the natural flavors of each type of maguey. The shredded fibers and juice were placed into four 1,200L capacity sabino wood fermentation vats and rested for one day before water was added from his river-adjacent well. The first tina or fermentation tank was ready for distillation eight days later at the beginning of April.

## NETA

**Maguey(es):** Bicuixe  
(*Agave karwinskii* var.)

**Maestro Mezcalero:** Cándido García Cruz

**Village:** Logoche, Miahuatlán

**Region:** Sierra Sur, Oaxaca

**Liters produced:** 200

**Oven:** Conical earthen oven

**Mashing:** Machete and machine mill

**Fermentation:** Native yeasts in Montezuma cypress wood tanks

**Water source:** Well water

**Distillation:** 2x in copper pot stills

**Alc. Vol.:** 48%

**Lot N°:** BCXCAN1303

Hecho en México, NOM-142



Cándido's Bicuixe was made from fully mature plants harvested from two different parcels of rocky and mineral-rich red soil. As a member of a micro-endemic species of agave, Bicuixe can be seen growing in dense clusters across the landscapes of Miahuatlán.

NETA works closely with several small, family producers and a cooperative of twelve palenqueros from the southern valleys and hills of Miahuatlán, Oaxaca. Situated at the southern tip of the Central Valleys and the foot of the Sierra Madre del Sur mountains, the area is renowned for the strong character of its people, its diverse landscapes, and the rich agricultural and culinary traditions that have been maintained throughout generations. As such, the region has preserved its reputation for producing some of the finest mezcales and agave spirits anywhere in Mexico. The recipes and knowledge have been passed down and shared through family and community ties. Some mezcaleros follow their grandfathers' traditions to the letter, while others experiment to carefully fine-tune the laborious process in accordance with their own tastes, observations, and relationships with the natural world. No two productions can ever be exactly the same as environmental conditions, water, natural yeasts, and soil types all contribute to their nuances just as much as the touch of their maker.