



NETA

DESTILADOS DE AGAVE



B I C U I X E 2 0 1 9

Maestra Paula Aquino Sánchez crafted this batch using Bicuixe plants harvested from a parcel of land (white limestone soils) she inherited from her late father. Various kinds of copal trees (*Bursera*) grow alongside the agaves, expressing elements of their symbiotic relationship in this spirit's aromas and flavors.

In Miahuatlán, the maguey Bicuixe (pronounced bee-queesh or bee-quishay) is perhaps the most prevalent of the micro-endemic *Agave karwinskii*. While it is primarily a wild species, it could also be considered semi-cultivated as it is frequently transplanted and used to demarcate property lines and prevent soil erosion in the fields. This subspecies is far from uniform in appearance as there are multiple phenotypes and ecotypes, but one of its primary characteristics is its long and relatively thin tree-like stalk, often larger than the actual piña in size. While the Bicuixe piña has a moderate sugar content, they are small in comparison to other *A. karwinskii* varieties and have a much larger stalk to piña ratio, which can translate into slightly bitter notes, lending the distilled spirit an incredible balance of flavors. The Bicuixe, or Cuixe, as it can also be called in the area, plays such a quintessential role in local mezcal and agave spirits production that it could be considered the most archetypal and definitive expression of the tierras and culturas of Miahuatlán.

NETA

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

Maestro Mezcalero: Paula Aquino Sánchez

Village: Logoche, Miahuatlán

Region: Sierra Sur, Oaxaca

Liters produced: 185

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.: 45.90%

Lot N°: BCXPAS1903

Hecho en México, NOM-142



This fantastic *destilado* from Paula was made from wild maguey that she harvested from a parcel of land inherited from her late father. Red and white copal trees and aromatic herbs grow side-by-side with the Bicuixe plants, expressing elements of their symbiotic relationship in this spirit's aromas and flavors.

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 mezcals 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.