



NETA

DESTILADOS DE AGAVE

# ENSAMBLE AMERICANA



Over the last decade or so, many communities and families have focused their cultivation efforts on the revitalization of rare agaves which are now being reproduced and cultivated from seed and clone. The conservation of these often hyper-regional magueyes is important in the maintenance of healthy ecosystems, but for many, it is also an attempt to preserve the gusto histórico of local flavors and recipes.

A young man, Hugo García has learned the techniques of cultivation and distillation of agave from his mother, brothers, uncles, and cousins. In recent years, Hugo has been *palenqueando* with his cousins who have all dedicated themselves to the craft and the community, seeking to develop a secure future for Logoche and their families. In preparing this ensamble, Hugo selected four piñas en guía of Rayo, six of Sierrudo, and seven of Azulín from a white and red, rocky soil family parcel for harvest in January 2020. Hugo and family are saving the majority of their largest and remaining mother plants for seed and bulbil clone reproduction, so it could be quite a long time before another similar batch is made. Using only enough maguey to fill one Montezuma cypress sabino wood fermentation tank, Hugo composed a total of 40 liters of this batch, adjusting the alcohol level with the puntas and lower proof cuerpo from the second round of distillation in a 250L capacity copper pot still.

## NETA

**Maguey(es):** Americana Cultivars  
(Azulín, Rayo, Sierrudo)

**Maestro Mezcalero:** Hugo García

**Village:** Logoche, Miahuatlán

**Region:** Sierra Sur, Oaxaca

**Liters produced:** 40

**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.:** 46.80%

**Lot N°:** ENNHGO2003

Hecho en México, NOM-142



This extraordinary field blend of three distinct *Agave americana* types reflects a style of craftsmanship and flavor profile unique to the region. While Hugo and family work to revive these rare cultivars, they select a small amount to carefully harvest and distill every year.

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.