

NETA

DESTILADOS DE AGAVE

# ENSAMBLE SILVESTRE

BICUIXE, JABALÍN

Notable is its profound aromas, textures, and flavors, this unconventional field blend marries the earthiness of Jabalín (Agave convallis var.) with the warming cinnamon aromas of Bicuixe (Agave karwinskii var.). Because of its high saponin content, Jabalín was not traditionally used in the production of mezcal, but instead valued for the fiber extracted from its leaves used in rope-making.

Celso García Cruz began experimenting with Jabalín a couple of years ago and has increasingly refined his technique to manage the large amount of foam produced in the fermentation that can boil over into the condensation chamber. For this production, he was able to tame the bubbly ferment with the addition of Bicuixe and the use of a costal bag in between the boiler pot and the condensation chamber to prevent the foam from rising. Distilled slowly over a low fire, the resulting spirit is a robust expression reflective of expertise of the maker and his tools, the wild agave, and the lands of its origin.



## NETA

**Maguay(es):** Ensamble Silvestre  
(Jabalín and Bicuixe)

**Maestro Mezcalero:** Celso García Cruz

**Village:** Logoche, Miahuatlán

**Region:** Sierra Sur, Oaxaca

**Liters produced:** 100

**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.:** 48.50%

**Lot N°:** ENNCEL1905

Hecho en México, NOM-142



Notable for its profound aromas, textures, and flavors, this experimental field blend is made with equal parts of two archetypical local magueyes. Celso tempered the challenging and saponin-rich Jabalín with the fragrant and uplifting Bicuixe. The result is a complex spirit that reflects the expertise of its maker.

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.