



NETA

DESTILADOS DE AGAVE



ESPADÍN 2016 / 2017

Candido Garcia Cruz works with quiotudo agaves, meaning he cuts each plant's *quiote* before it has a chance to flower. This method, which concentrates the agave's sugar in the piña and improves the yield of each piña, adding richness not found in less mature agave.

Under careful management, well-maintained maguey in this type of earth mature at a faster rate than their counterparts, and generally grow large with high sugar contents. Candido remembers when the first Espadín plantlets began to arrive in the region in the early 1980's. While this maguey may not be endemic to the region, its relatively quick maturation time, ease of reproduction, and high yield has made it a favorite of growers and distillers in Miahuatlán. However, with little regulation and control on a state or federal level, the region has been left with very few organically grown and mature Espadín plants, making a batch of this size and quality something of a rarity these days. It is a treat to be able to offer an Espadín as such, full of Candido's distinctive sazón. This bottling is composed of a blend of Cándido's 2016 and 2017 productions all made with agave from the same field.

NETA

Maguey(es): Espadín
(*Agave angustifolia* var.)

Maestro Mezcalero: Cándido García Cruz

Village: Logoche, Miahuatlán

Region: Sierra Sur, Oaxaca

Liters produced: 900

Oven: Conical earthen oven

Mashing: Machete and shredder

Fermentation: Native yeasts in Montezuma cypress wood tanks

Water source: Well water

Distillation: 2x in copper pot stills

Alc. Vol.: 47.3%

Lot N°: ESPCAN1617

Hecho en México, NOM-142



The Espadín agaves used in this production were carefully co-planted with maize, beans, and squash. This crop-growing system called *milpa* agriculture is a part of an ancient tradition that persists in many rural communities across Mexico.

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.