



NETA

DESTILADOS DE AGAVE



TEPEXTATE

Tepextate is a type of *Agave marmorata* that grows throughout many different regions of Oaxaca. The plant's historical use in spirits was limited to remote and isolated regions of difficult terrain, where the production of mezcal was clandestine, and in situations where palenqueros did not have the land and resources to cultivate other varieties preferred for their higher yield. In the past, Tepextate was often used as medicine, with different desired properties derived from both the roots and the juices of its thick leaves.

It is in arid environments with steep slopes and rugged, rocky and limestone-rich soils where the Tepextate maguey thrives. Amongst palenqueros, the plant is infamous for its extremely low sugar content and the difficulty involved in harvesting and transporting these plants from their preferred terrain of rocky hillside, steep ravines, and cliffs. These areas are most often inaccessible to trucks or even donkeys or mules and must be carried out by hand - leaving behind itchy rashes and blisters caused by its highly caustic juices. The name itself comes from **Tepetate**, a Hispanicized word originating from the Nahuatl *tepetlatl*, which refers to a geological horizon, a lime-rich but hardened and poor draining earth surface.

Made with 100% pure capón Tepextate harvested from Heriberto's lands, this production displays the intensity of aromas and flavors representative of the region and very special qualities of the plant.

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Maguey(es): Tepextate
(*Agave marmorata* var.)

Maestro Mezcalero: Heriberto García Sánchez

Village: Logoche, Miahuatlán

Region: Sierra Sur, Oaxaca

Liters produced: 60

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%

Lot N°: TPXHBG1906

Hecho en México, NOM-142



Heriberto gathered these massive, wild agaves from two distinct parcels, selecting fully-ripe *capón* plants from a mix of red, purple, and white rocky terrain. Carefully harvested and crafted, this slow-maturing and low-yielding species is prized for its distinctively herbaceous flavors and aromas.

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.