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Notes by Max Reis



Ageo Cortes

Bicuixe-Espadín

47.2% April, 2021

Mengoli de Morelos, Miahuatlán, Oax.

This unique expression of bicuixe/espadín defies any preconceived notion of the blend, conjuring memories of Smarties candy, dried salted plum nuanced by a sandlewood pastis aroma we've come to expect from bicuixe. Espadín takes the wheel with the first sip, as cantaloupe and roasted agave make themselves the star of this blend of maguey, fading into the same floral wood finish of the aroma nuanced by green pepper. This spirit defies expectations, but seems to make all the sense in the world-

Chefs Kiss

Chucho Sánchez

Mexicano

47.6% April, 2021

San Baltazar Chichicapam, Oax.

The sweet and vegetal spice of bison grass and deep earthen notes of wet clay immediately make themselves apparent as this mesquite roasted powerhouse opens up in your copita. Upon the first sip, salted caramel with subtle black licorice set the tone for this serious and complex expression of mexicano, fading into earthen slate nuanced with orange cream, leaving only lingering notes of cannabis as you lift your copita again with a munchie like compulsion.

Celedonio Aquino Gutiérrez

Ensamble de 6

47.6% April, 2021

Logoche, Miahuatlán, Oax.

The six maguey ensemble (well, 5 plus cucharillo) opens up with the distinct aroma of tepextate, immediately moving into the distinct cotton candy bubblegum from the dasyllirion, and the salted cucumber and eucalyptus texture from the slew of karwinskiis. Similarity on the palate, the tepextate takes the helm with a dominant blue florality, and the sweet spice of candied jalapeño and watermelon rind complimenting a slate like minerality. Each maguey plays a roll in this adventure, stealing the spotlight for but a brief moment in the supporting roll of tepextate. Full of subtly and nuance, you can find a new experience with every sip of this.