

## MAPS

### SAN BALTAZAR | *Oaxaca*

San Baltazar is located in Oaxaca in south-western Mexico. The town is a part of the Ocotlán District in the Valles Centrales Region. Much of the land is well-irrigated by nearby tributaries and is used for agriculture and raising livestock.



### TERRAIN

San Baltazar covers a mere 55 miles<sup>2</sup> and stands at over 5,000 feet elevation. This area is varied in terrain, including semi-desert valleys and mountains.

### CLIMATE

The average temperature of San Baltazar is around 68°F and sees very little rain annually.

### AGAVE

#### ESPADÍN

Known as the genetic Mother of the Blue Weber Agave, and is also the predominant agave used in mezcal production.



## SAN BALTAZAR | OAXACA

In a small hillside village, mezcalero Pedro Hernandez Martinez [pictured right, on left] produces artisanal mezcal at his palenque in San Baltazar.

### PRODUCTION

1. Magueys are harvested from the hillsides of San Baltazar.
2. The leaves and roots are cut off of the plant, revealing the piña, or heart, of the maguey.
3. The piñas are cooked in an earthen pit oven over hot rocks and covered by the leaves of the maguey.
4. The cooked piñas are crushed using a stone tahona wheel pulled by a horse.
5. Without the addition of artificial yeast, open-air wooden tank fermentation allows the sugars to ferment.
6. The mezcal is then purified through a double distillation process.

### TRADITION

This artisanal approach toward production creates an unadulterated style of mezcal, following traditions that have been passed down for over 200 years.

