

MAPS

SANTA CATARINA MINAS | *Oaxaca*

Santa Catarina Minas is located in Oaxaca in south-western Mexico. The town is a part of the Ocotlán District in the Valles Centrales Region. The soil of this area is mostly volcanic, providing fertile land for agriculture.



TERRAIN

Santa Catarina Minas covers a mere 24 miles² and stands at over 5,000 feet elevation. This area is varied in terrain, but mostly comprised of mountains.

CLIMATE

The average temperature of San Baltazar is around 67°F and sees about 55 inches of rain annually.

AGAVE

BARRIL

This thick-foliaged, wild agave, often used as fencing to divide land in Oaxaca, intensifies the complexity of this mezcal. As citrus and floral notes arise, hints of green peppers compliment the nose. The palate is a delightful balance of citrus and creamy banana.



Among volcanic mountains of Oaxaca, maestro mezcalero Francisco Mendoza produces artisanal mezcal at his palenque in Santa Catarina Minas.

PRODUCTION

1. Magueys are harvested from the steep slopes of Santa Catarina Minas.
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. In keeping with the Ancestral tradition, the mash is then distilled in clay pots.

TRADITION

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

