

EJUTLA DE CRESPO | *Oaxaca*

Ejutla de Crespo is located in Oaxaca in south-western Mexico. The town is a part of the Ejutla District in the Valles Centrales Region. The settlement was founded in 1524 by the indigenous Zapotecs.



TERRAIN

Ejutla de Crespo covers a total of 185 miles² and rests at 4,790 feet elevation. Four rivers run through this region, including the Ejutla River.

CLIMATE

The average temperature of Ejutla de Crespo is around 68°F and sees very little rain annually.

AGAVES

BARRIL

This thick-foliaged, wild agave is often used as fencing to divide land in Oaxaca.

MEXICANO

Thrives in the moist environment of lower elevations. This wild agave can grow quite large and is usually harvested when close to ten years of age.

TOBASICHE

Tobasiche is a wild agave that needs twelve to thirteen years to fully mature.

CASTILLA - BORREGO

Part of the American Oaxacensis agave family, the Castilla is often discovered in the wild. This agave is heavily influenced by its terroir.

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In the hills of El Mexicano and El Labrador, mezcalero Don Adrian Bautista [pictured right] produces artisanal mezcal at his palenque in Ejutla de Crespo.

PRODUCTION

1. Magueys are harvested from the hillsides of Ejutla de Crespo.
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 tahona wheel pulled by a bull.
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.

SACRIFICIO

Following the age-old tradition from mezcaleros, sacrificial mezcal is typically produced in small batches for personal consumption as well as fiestas for the locals. Production of our Borrego mezcal includes the addition of local fruits, grains and a leg of lamb steeped at the bottom of the still in a basket during the final distillation. Wild fruits include strawberries, apples and pineapple, while additional ingredients consist of pecans and ginger.

