SANTA ANA DEL RÍO | Oaxaca

Santa Ana del Río is located in Oaxaca in south-western Mexico. The town is a part of the Ocotlán District in the Valles Centrales Region. This area is well-irrigated by several tributaries, creating the perfect landscape for agricultural cultivation.



TERRAIN

Santa Ana del Río covers a mere 24 miles2 and rests at 3,400 feet elevation. This area is mountainous with few valleys.

CLIMATE

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

AGAVE

TEPEZTATE

The Tepeztate, a subspecies of the Marmorata Family of agave, has a very distinct, erratic leaf structure and flourishes best on the sides of steep, rocky cliffs. The Tepeztate produces beautiful quiotes at the end of life which flower a rich yellow before turning to seed.



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In a small mountain village, maestro mezcalero Honorato Cruz Molina [pictured on far right] produces artisanal mezcal at his palenque in Santa Ana del Río.

PRODUCTION

- I. Magueys are harvested from the steep slopes of Santa Ana del Río.
- 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.







BOZAL

