

MAPS

SOLA DE VEGA | *Oaxaca*

Villa Sola de Vega is located in Oaxaca in south-western Mexico. The town is a part of the Sola de Vega District in the Sierra del Sur Region. Much of the land is dedicated to agriculture; growing corn, beans and of course, agave.



TERRAIN

Villa Sola de Vega covers only 422 miles² and rests at over 4,500 feet elevation in the Sierra Madre del Sur mountains.

CLIMATE

The average temperature of Villa Sola de Vega is around 64°F and sees about 57 inches of rain annually.

AGAVES

COYOTE

Part of the American Oaxacensis agave family, the Coyote is particularly hard to find in the wild.

CHINO VERDE

Chino Verde is a wild, extremely rare agave foraged from the Sierra Madre del Sur mountains. This subspecies of the Karwinskii family of agave grows vertically as a single stalk with its leaves spreading at the top.



Along the steep hillsides of the Sierra Madre del Sur Mountains, maestro mezcaleros Alberto Vasquez and Isidro Damian [pictured right] produce artisanal mezcal at their palenques in Villa Sola de Vega.

PRODUCTION

1. Magueys are harvested from the hillsides of Sola de Vega.
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 a small earthen pit oven over hot rocks and covered by the leaves of the maguey.
4. The cooked piñas are mashed by hand using a wooden malet.
5. Without the addition of artificial yeast, open-air fermentation in wood tanks 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.

