



A. KARWINSKII

BARRIL

noun: BAH-reel

GROWING REGION

Río de Ejutla, Oaxaca

GROWING CONDITIONS

Wild, harvested at 4,800ft

MATURATION PERIOD

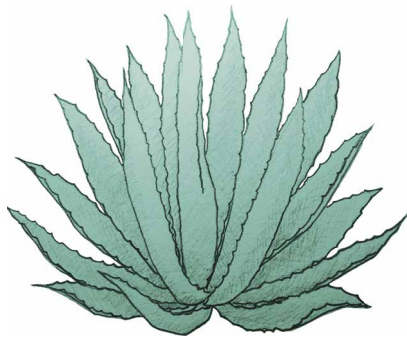
12 years

AVERAGE SIZE

up to 10 feet tall

FLAVOR PROFILE

citrus, floral, tropical



A. AMERICANA

CASTILLA

noun: kas-ti-ya

GROWING REGION

San Juan Bautista Jayacatlán, Oaxaca

GROWING CONDITIONS

Wild, harvested at 4,100 ft elevation

MATURATION PERIOD

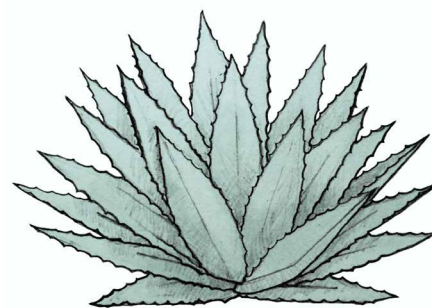
7-9 years

AVERAGE SIZE

up to 8.5 feet tall

FLAVOR PROFILE

fruit forward, earthy



A. DURANGENSIS

CENIZO

noun: seh-ni-soh

GROWING REGION

Piño Suarez, Durango

GROWING CONDITIONS

Wild, harvested at 4,500 ft elevation

MATURATION PERIOD

9 years

AVERAGE SIZE

up to 6.5 feet tall

FLAVOR PROFILE

mesquite, cocoa, slight smokiness



A. SP

CHINO VERDE

noun: chee-noh vehr-day

GROWING REGION

Sola De Vega, Oaxaca

GROWING CONDITIONS

Wild, harvested at 4,500 ft elevation

MATURATION PERIOD

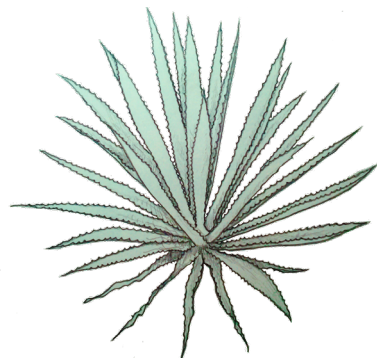
7-9 years

AVERAGE SIZE

6 feet tall

FLAVOR PROFILE

ancho chile, charred meats, slight sweetness



A. AMERICANA

COYOTE

noun: coy-yo-tay

GROWING REGION

Sola De Vega, Oaxaca

GROWING CONDITIONS

Wild, harvested at 4,500 ft elevation

MATURATION PERIOD

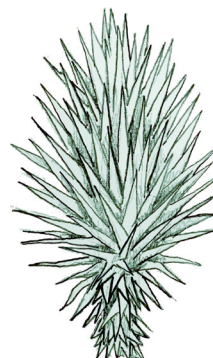
12 years

AVERAGE SIZE

6 feet tall

FLAVOR PROFILE

herbaceous, earthy, spicy finish



A. KARWINSKII

CUISHE

noun: kuish

GROWING REGION

San Luis Amatlán, Oaxaca

GROWING CONDITIONS

Grown at an altitude of 5,000 ft

MATURATION PERIOD

12 years

AVERAGE SIZE

6 feet tall

FLAVOR PROFILE

tropical, wet stone, earthy



A. CUPREATA

PAPALOTE

noun: pah-puh-loh-teh

GROWING REGION

Mazatlán, Guerrero

GROWING CONDITIONS

Harvested at up to 5,900 ft

MATURATION PERIOD

9-12 years

AVERAGE SIZE

up to 3 feet tall

FLAVOR PROFILE

tropical, wet stone, earthy



A. ANGUSTIFOLIA

ESPADÍN

noun: es-pa-deen

GROWING REGION
Río de Ejutla, Oaxaca

GROWING CONDITIONS
Grown at an altitude of 4,800ft

MATURATION PERIOD
7-9 years

AVERAGE SIZE
4-5 feet tall

FLAVOR PROFILE
wet earth, rich smokiness, floral



A. CONVALLIS

JABALÍ

noun: hah-bah-lee

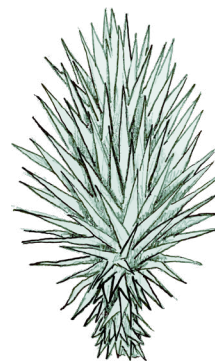
GROWING REGION
Sola de Vega, Oaxaca

GROWING CONDITIONS
Rare, wild, harvested at 4,500 ft

MATURATION PERIOD
9-12 years

AVERAGE SIZE
4-5 feet tall

FLAVOR PROFILE
floral, vegetal, black pepper



A. KARWINSKII

MADRECUISHE

noun: mah-dray-kuish

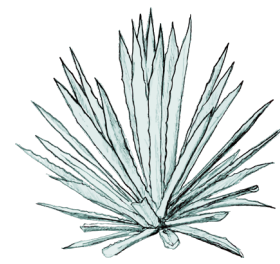
GROWING REGION
San Luis Amatlán, Oaxaca

GROWING CONDITIONS
Grown at an altitude of 5,000 ft

MATURATION PERIOD
9-12 years

AVERAGE SIZE
6 feet tall

FLAVOR PROFILE
high minerality, vegetal, floral



A. SP

MEXICANO

noun: meh-HEE-kano

GROWING REGION
San Baltazar, Oaxaca

GROWING CONDITIONS
Wild, harvested at 5,000 ft

MATURATION PERIOD
7-9 years

AVERAGE SIZE
4 feet tall

FLAVOR PROFILE
herbaceous, earthy



A. ANGUSTIFOLIA

SACATORO

noun: sa-ka-tow-row

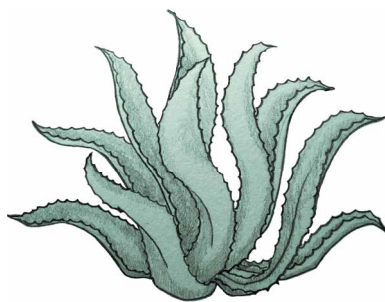
GROWING REGION
San Baltazar, Oaxaca

GROWING CONDITIONS
Grown at an altitude of 5,000 ft

MATURATION PERIOD
7-9 years

AVERAGE SIZE
4-5 feet tall

FLAVOR PROFILE
wet earth, rich smokiness, floral



A. MARMORATA

TEPEZTATE

noun: teh-PEH-stah-teh

GROWING REGION
Santa Ana del Río, Oaxaca

GROWING CONDITIONS
Wild, thrives on steep, rocky cliffs

MATURATION PERIOD
12-19 years

AVERAGE SIZE
up to 8 feet tall

FLAVOR PROFILE
floral, citrus, spice



A. POTATORUM

TOBALÁ

noun: tow-buh-lah

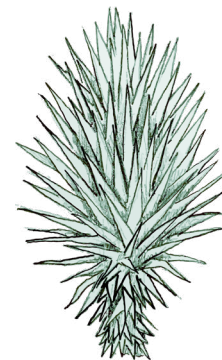
GROWING REGION
San Juan Bautista Jayacatlán, Oaxaca

GROWING CONDITIONS
Rocky, shaded soils at high elevation

MATURATION PERIOD
9-12 years

AVERAGE SIZE
2 feet tall

FLAVOR PROFILE
herbaceous, cedar-like aromas, earthy



A. KARWINSKII

TOBASICHE

noun: tow-buh-see-chay

GROWING REGION
Río de Ejutla, Oaxaca

GROWING CONDITIONS
Wild, harvested at 4,500 ft elevation

MATURATION PERIOD
12 years

AVERAGE SIZE
6 feet tall

FLAVOR PROFILE
herbaceous, cedar-like aromas, earthy