



**AGUA
DEL SOL**
Destilado de Agave



origin **ORIGIN**

Agua del Sol aims to make traditional mezcal accessible to local communities. The project was conceived at a meeting of master mezcateras when they asked themselves why a pour of mezcal was more expensive than a glass of Scotch.

Due to increasingly high taxes in Mexico and a growing demand for “mezcal” in the export market, it is now more difficult for local consumers to afford their native spirits. Even worse, tradition is lost to arbitrary government regulations when brands pursue mezcal certification.

Agua del Sol makes heritage agave spirits accessible to local communities by keeping for them a part of every export batch. Bottling as a destilado de agave (and not “mezcal”) allows our producer partners to maintain traditional production methods and abide by local proofing.

Agua del Sol supports community sustainability. Structured as a co-op, we are committed to the long-term development of our producer-partners and their families. That commitment relieves pressure on production and allows them to care for natural resources using ancient traditions.



about the producer

ABOUT THE PRODUCER

Mtra. Reyna Rodríguez

Agua del Sol co-founder Félix Monterrosa knows Reyna Rodríguez because she worked with his uncle Melchor since the 90's. In those years, her mezcal was sold in bulk for local markets in Oaxaca, Chiapas and Puebla.

Mtra. Reyna is a third generation producer from La Reforma, Yautepec, a region referred to as La Chontal. She recalls that her grandfather produced mezcal by crushing agave by hand with wooden mallets and distilling it in clay pots. "We used to head down from Santa María Ecatepec to the ranch, which is warmer, to produce mezcal," she says.

Reyna talks about the infamous timbres and collection booths that enabled tax collectors to extort mezcal purveyors in the 60's. "Since mezcal was contraband," she notes, "most could not avoid being extorted, but we did so by hiding. My dear mom—may she rest in peace—she hid her mezcal in the bush and did whatever was necessary to sell it outside of Yautepec."

Mtra. Reyna recalls that her mother was in charge of going to sell the mezcal on the Istmo de Tehuantepec. "In the 90's, mezcal was a cheap drink; a load of firewood cost more than a truckload of agave... A bottle of water used to be more expensive than a bottle of mezcal." Since about 2007, mezcal began to increase in price. "Fortunately," she says, "mezcal commands a higher price and stores greater value now."



Espadín

ESPADÍN



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PRODUCTION

Maguey: **Espadín (A. Angustifolia)**

Mage: **Mtra. Reyna Rodriguez Ramirez**

Producing Community: **San Carlos Yautepec, Oaxaca (~3,000 feet)**

Region: **La Chontal**

Cook: **Steamed and roasted in a stone-lined earthen oven**

Mash: **Horse-drawn tahona mill**

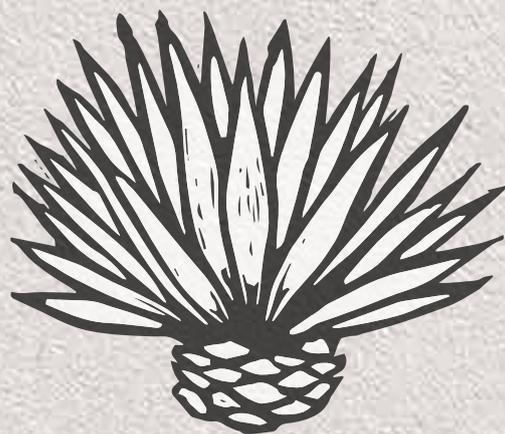
Ferment: **Natural spring water and wild yeasts in Mexican Cypress vats**

Distill: **Twice in copper alembic stills**

Batch: **IV/2022**

Production date: **April, 2020**

ABV: **48.4%**



TASTING NOTES

Nose: Brown sugar and salinity; oak, cedarwood; leather
Palate: Full mouth feel with sweet roasted agave, mesquite; green and expressive; notes of stone fruit with a bright pop of pink peppercorns on the finish.

about the producer

ABOUT THE PRODUCER

Mtro. Raúl García

If you've ever visited an active palenque, you know no one mezcaler@ does it all. In fact, mezcal production is a community affair that brings people together. It is humbling to witness how families operate when the palenque is an extension of their household, and how a mage's knowledge is passed down from one generation to the next. Raúl García Santana is the son of and apprentice to Francisco García León, a founding producer for CUIH.

“My name is Raúl García Santana, originally from San Guillermo Miahuatlán, Oaxaca. I was born in 1988, here in our village. I grew up around palenques where mezcal is [traditionally] produced. I realized that my father produced mezcal at a young age, because he would come home with large containers of mezcal and told us that he had been making it. I saw how men in neighboring palenques layered piñas in earthen ovens, and I liked to collect agave leaves and the “menzontle,” the heart of the agave.

I was about eight years old when my father built his own palenque. I had seen him harvest maguey and how the large agaves left cuts on his arms. He told me that's how I would have to work when I grew up. I remember that the workers crushed agave with a wooden mallet, and my father had to pay them since my brother and I were too young. Me and my brother tried crushing agave with the mallet, but we tired very quickly.

I remember that at 10 years old, my father emigrated to the U.S., and we stayed with my mother. Every two years, he came back from the U.S. and went back to producing mezcal. At that time, there was hardly any sale of mezcal because it was too cheap, so my father stored it. He had a room full of mezcal drums.



Jabalí

JABALÍ



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PRODUCTION

Maguey: **Jabalí (A. Convallis)**

Mage: **Mtro. Raúl García Santana**

Producing Community: **Miahuatlán de Porfirio Díaz, Oaxaca (~5,200 feet)**

Region: **Miahuateco**

Cook: **Steamed and roasted in a stone-lined earthen oven**

Mash: **Horse-drawn tahona mill**

Fermentation: **Natural spring water and wild yeasts in Mexican Cypress vats**

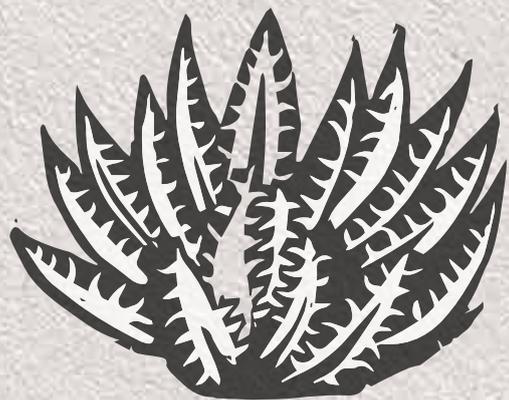
Distillation: **Twice in copper alembic still with refrescadera**

Batch: **RG-JAB-X/22**

Production volume: **45 liters**

Production date: **October, 2022**

ABV: **50%**



TASTING NOTES

Nose: Green, dry oregano

Palate: Leather, tobacco, umami

about the producer

ABOUT THE PRODUCER

Mtra. Berta Vásquez

Mtra. Berta Vásquez is a Zapotec woman and master mezcalera from the community of San Baltazar Chichicápam in the District of Ocotlán de Morelos, Oaxaca.

From a young age, Mtra. Berta was left a widow with five children, and took over her husband's distillery in order to provide for her family. For an eight or nine ton roast, however, a mezcaler@ needs a team of at least five. At first, Mtra. Berta says that her position was challenging, since mezcal production was male-dominated, and it was difficult for her to manage a team of men prone to machismo.

In addition to the frustration that she experienced due to her gender; she was also criticized by people in the community: “What could that woman be doing alone in the fields with so many men?” “She’s a witch,” they would say, “how else could her agave yield so much mezcal?” Mtra. Berta prefers to ignore the gossip and spend her days at work in the fields; “that is where I find peace and talk to my magueyes,” she says.

With patience and tenacity, Mtra. Berta rose above and is now well regarded locally and globally. Her children are professionals, and she is a successful businesswoman and one of the most recognized mezcal producers in the world.



Ensamble

ENSAMBLE / ESPADIN COYOTE / CUISHE / BARRIL



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PRODUCTION

Maguey: **Ensamble of Espadín, Coyote, Cuishe, Barril**
(*A. Angustifolia, Lyooba, Karwinskii*)

Mage: **Mtra. Berta Vásquez**

Producing Community: **San Baltazar Chichicapam, Oaxaca (~5,000 feet)**

Region: **Minas**

Cook: **Steamed and roasted in a stone-lined earthen oven**

Mash: **Horse-drawn tahona mill**

Fermentation: **Natural spring water and wild yeasts in Mexican Cypress vats**

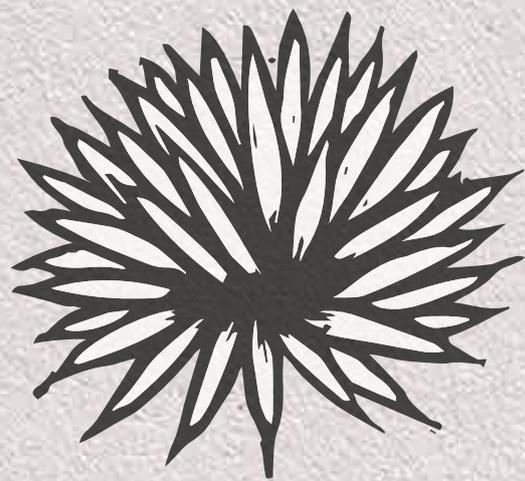
Distillation: **Twice in copper alembic stills**

Batch: **BV-ENS-IX-22**

Production volume: **118 liters**

Production date: **September, 2022**

ABV: **46%**



TASTING NOTES

Nose: Lemon zest; wet bark;

Palate: Tangy, hickory smoke; ancho chile pepper; orange marmalade; dry finish.

Madrecuishe

MADRECUISHE



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PRODUCTION

Maguey: **Madrecuishe (A. Karwinskii)**

Mage: **Mtra. Berta Vásquez**

Producing Community: **San Baltazar Chichicapam, Oaxaca (~5,000 feet)**

Region: **Minas**

Cook: **Steamed and roasted in a stone-lined earthen oven**

Mash: **Horse-drawn tahona mill**

Fermentation: **Natural spring water and wild yeasts in Mexican Cypress vats**

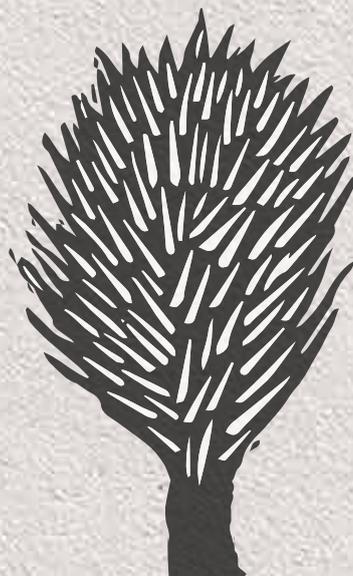
Distillation: **Twice in copper alembic stills**

Batch: **BV-MC-IX-22**

Production volume: **153 liters**

Production date: **September, 2022**

ABV: **45%**



TASTING NOTES

Nose: Floral perfume; hint of lactic sweetness; potting soil;
Palate: Guava; passionfruit; light minerality with full flavor and round finish.

about the producer

ABOUT THE PRODUCER

Mtra. Concepción Hernández

Mtra. Concepción Hernández Better known as Conchita, is a mage from Logoche San Luis Amatlán, Miahuatlán.

Conchita's grandparents were mezcaleros in Miahuatlán, Oaxaca. This tradition was passed on to her parents who lived through the time when mezcal was contraband and sold for five pesos a liter. She began working in the kitchen and the fields as a very young girl supporting her father, the mezcalero Esteban Hernández, in their family palenque. Today, it is Concepción who is continuing the family tradition.

Conchita is a single mother of five, who with the support of Don Esteban, have been able to get ahead. Félix met Esteban, known locally as “El Tigre,” through the Maestros del Mezcal group 10 years ago and recalls that the mezcales he tried from Esteban “were spectacular.” Conchita and Esteban are a wonderful example of mages who live in the mountains and pass on their tradition from generation to generation.



Tobalá

TOBALÁ



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PRODUCTION

Maguey: **Tobalá (A. Potatorum)**

Mage: **Mtra. Concepción Hernández**

Producing Community: **Logoche, Miahuatlán, Oaxaca (~4,600 feet)**

Region: **Miahuateco**

Cook: **Steamed and roasted in a stone-lined earthen oven**

Mash: **Horse-drawn tahona mill**

Fermentation: **Natural spring water and wild yeasts in Mexican Cypress vats**

Distillation: **Twice in copper alembic still with refrescadera; Adjusted with distilled well water**

Batch: **C-TEP-X/22**

Production volume: **85 liters**

Production date: **October, 2022**

ABV: **48%**



TASTING NOTES

Nose: Dark cacao, caramelized agave;
Palate: Mineral forward and earthy.

about the producer

ABOUT THE PRODUCER

Mtro. Jesús Correa

Mtro. Jesús Correa is one of only two mezcal producers in a government protected area called the Reserva de la Biosfera, right on the border of Oaxaca and Puebla. Nestled in the mountainous mezcal producing region known as the Mixteca Alta, Mtro. Jesús's palenque is quite arduous to reach. For that reason, Mtro. Jesús describes himself as a person of the land.

Mtro. Jesús sows and harvests his own land, and also relies on his ever growing knowledge of agricultural, ranching, and botany to provide service to his local community. Like many good teachers, Mtro. Jesús learned through oral tradition from his father who in turn learned from his father the art of extracting the elixir from precious desert plants.



Ensamble

PAPALOMETL / ESPADILLA

(A. POTATORUM / A. ANGUSTIFOLIA)



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PRODUCTION

Maguey: **Papalometl / Espadilla (A. Potatorum / A. Angustifolia)**

Mage: **Mtro. Jesús Correa**

Producing Community: **Concepción Buena Vista, Oaxaca (~6,500 feet)**

Region: **Mixteca Alta**

Cook: **Steamed and roasted in a stone-lined earthen oven**

Mash: **Horse-drawn tahona mill**

Fermentation: **Natural spring water and wild yeasts in Mexican Cypress vats**

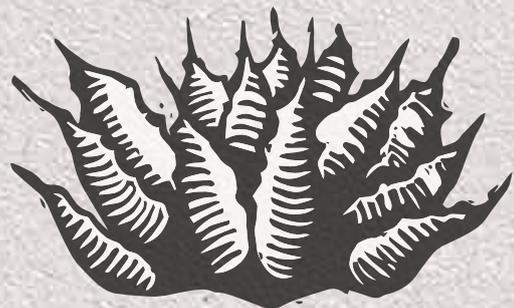
Distillation: **Twice in copper alembic stills**

Batch: **CC-EP-X/22**

Production volume: **80 liters**

Production date: **October, 2022**

ABV: **50%**



TASTING NOTES

Nose: **Corn, bright citrus**

Palate: **Bitter, green chili, tamarind**



BAD HOMBRE IMPORTING
SANTA MONICA, CA