

MAPS

SAN LUIS AMATLÁN | *Oaxaca*

San Luis Amatlán is located in Oaxaca in south-western Mexico. The town is a part of the Miahuatlán District in the south of the Sierra Sur Region. Much of the land is well-irrigated by the tributaries of a nearby spring called El Nacimiento.



TERRAIN

San Luis Amatlán covers 106 miles² and stands at over 5,000 feet elevation. This region is mountainous with few valleys.

CLIMATE

The average temperature of San Luis Amatlán is around 70°F-80°F and sees only about 6 inches of rain annually.

AGAVE

CUISHE

Grows vertically as a single stalk with its leaves spreading at the top. Due to its unusual structure, and the stalk containing the firmer piña material, the Cuishe can be difficult to harvest.



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In a small hillside village, mezcalero Gregorio Garcia Garcia [pictured right] produces artisanal mezcal at his palenque in San Luis Amatlán.

PRODUCTION

1. Magueys are harvested from the hillsides of San Luis Amatlán.
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.

