

ORIGEN RAÍZ

MADRECUISHE, VALLES CENTRALES



MEZCAL ORIGEN RAÍZ

Born from a project between the Saravia family of Durango and Asis & Don Valentin Cortes of Oaxaca, Origen Raiz is a brand that is committed to a holistic path for the future. From grassland restoration at El Ojo Durango to community empowerment at Las Quebradas Durango, to the pursuit of excellence guided by Oaxacan tradition. Origen Raiz delivers this vision via exquisite mezcal and sotol.

VALLE CENTRAL

These are a series of expressions made by Don Valentin Cortes at his home palenque in Santiago Matatlán, Oaxaca where his family is from. Each batch will be decided by Don Vale based on his inspiration.

MAESTRO

Don Valentin Cortés

EDITION

1st

MAGUEY (AGAVE)

Madrequishe

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Conical earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats (with bagasso)

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

Aroma - toasted cedar, raspberry shrub, november rain

Taste - charred green beans, tarragon, agave

Texture - bold, numbing, spicy oils, long finish

ABV

Varies by batch

SUGGESTED PAIRINGS

Creamy French cheeses from Burgundy that are rich and creamy with plenty of salinity. I.E. Delice de Bourgogne.

