OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Tiawi·Tiawi Wild Berraquito Agave Mezcal

Tiawi·Tiawi embodies a rich narrative of tradition and innovation within mezcal production. The brand is a testament to the preservation of sustainable, organic, and artisanal methods in crafting small batches of mezcal. More than just a spirit, Tiawi·Tiawi integrates the revered craftsmanship of master mask makers from the state of Guerrero, infusing each bottle with cultural significance.

Rooted in the resilience and determination of Guerrero's artisans, Tiawi·Tiawi takes its name from the Nahuatl phrase meaning "Moving Forward," symbolizing the enduring spirit of progress and empowerment that drives the brand. Founded by Alfredo Betancourt Quiroz, Tiawi·Tiawi has become a pathway for many artisan families, showcasing their expertise meticulously in every crafted bottle. The Wild Berraquito Agave, a rare species endemic to Guerrero, contributes to the limited production and distinctive character of Tiawi·Tiawi mezcales.

WHAT MAKES THIS WINE UNIQUE?: Tiawi·Tiawi exemplifies excellence in every aspect, from its production methods to the integration of indigenous artistry, embodying the enduring allure of mezcal culture. At the foundation of this endeavor is the Wild Berraquito Agave, a rare species endemic to Guerrero. Its limited availability highlights the exclusivity and uniqueness of Tiawi·Tiawi mezcales.

GRAPE: 100% Berraquito Agave which is a lesser-known agave variety used in the production of artisanal mezcal, primarily found in areas of Guerrero, Mexico. It is a wild agave species, often considered rare and challenging to cultivate. Berraquito agaves are known for their relatively long maturation period, similar to other wild agaves, and they can take over a decade to reach maturity. Mezcal made from Berraquito typically features distinct, complex flavor profiles, often influenced by the terroir and traditional production methods, such as underground pit cooking and fermentation in open wooden vats. The resulting spirit is appreciated for its earthiness and depth, though it remains less commonly encountered than more commercial agave types.

VINIFICATION AND AGING: Crafted under the expert guidance of Master Mezcalero Don Lino, Tiawi·Tiawi's Wild Berraquito Agave mezcal epitomizes the essence of Guerrero's terroir and tradition. Sourced from the rugged landscapes of the Sierra Madre del Sur, the wild agaves mature for 7-12 years before being harvested. The youthful vigor of the mezcal is captured through a meticulous cooking process spanning 4-6 days, utilizing a combination of pre-Hispanic techniques such as underground earthen ovens, stone, firewood, and palm leaves. Following this, the agave is expertly milled, fermented in white oak and ayacahuite vats for 7-10 days, and finally distilled twice in copper stills to achieve a refined purity and depth of flavor. This attention to detail and adherence to tradition ensure that every sip of Tiawi·Tiawi Wild Berraquito Agave mezcal is a testament to the rich heritage and craftsmanship of its creators.

PRODUCTION: Tiawi Tiawi's commitment to quality is further exemplified by the limited nature of its production. With only 187 bottles per batch, each offering is imbued with a sense of exclusivity and reverence for the artisanal process.

LOCATION, SOIL, CLIMATE: Tiawi·Tiawi is produced in the municipality of Eduardo Neri in the Sierra Madre del Sur in the state of Guerrero, Mexico. The wild Agaves grow at around 5,000 feet (~1500 meters) above sea level. The pit ovens are located in the mountains where the agaves are harvested and cooked.

TASTING NOTES On the nose there are notes of fruit together with lactic and leather hints. It is crisp in the mouth, fresh, sweet and earthy with a slight kick in the back of the palate.

ALCOHOL CONTENT: 46%

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