

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Wild Berraquito Agave Mezcal



Tiawi Tiawi embodies a rich narrative of tradition and innovation within the realm of mezcal production. The brand stands as 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 forward. Founded by Alfredo Betancourt Quiroz, his vision of Tiawi Tiawi has become a pathway for many families of artisans, where the culmination of their expertise is showcased meticulously in every crafted bottle. The Wild Berraquito Agave is a rare species endemic to Guerrero, contributing to the limited production and distinctive character of Tiawi Tiawi mezcals.

WHAT MAKES THIS WINE UNIQUE?: In every aspect, from its production methods to its integration of indigenous artistry, Tiawi Tiawi serves as a beacon of excellence and a testament to the enduring allure of mezcal culture. The Wild Berraquito Agave is a rare species endemic to Guerrero, serves as the cornerstone of this endeavor, its limited availability reflecting the exclusivity and uniqueness of Tiawi Tiawi mezcals.

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.