OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Tiawi·Tiawi Wild Cupreata 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.

WHAT MAKES THIS SPIRIT 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 heart of this endeavor is the Wild Cupreata Agave, primarily found in the wild in Guerrero. Its limited availability highlights the exclusivity and uniqueness of Tiawi·Tiawi mezcales.

MASH BILL: 100% Cupreata Agave which is primarily found in the high-altitude regions of Guerrero, thriving at elevations between 1,200 and 2,000 meters above sea level. This agave takes around 9 to 15 years to reach maturity, depending on the specific environmental conditions. Recognizable by its broad, spade-shaped leaves with a reddish tint, Cupreata has a high sugar content, making it ideal for mezcal production. Mezcals crafted from Cupreata often showcase complex flavors, with fruity and herbal notes, accompanied by a crisp, mineral quality and hints of smoke. There's often an underlying spice and floral essence, adding to its distinctive character.

DISTILLATION INFO: This mezcal, crafted by master mezcalero Don Lino, is a young expression made from agave aged 9 to 15 years. The agave is cooked in a pre-Hispanic, underground earthen oven using stone, firewood, and palm leaves for 4 to 6 days. Afterward, it is chopped with an axe and undergoes mechanical milling. The fermentation process lasts 5 to 7 days in white oak and ayacahuite oak vats. Distillation occurs twice in copper stills, producing a mezcal with an alcohol content ranging from 45° to 49°. This mezcal hails from the municipality of Eduardo Neri.

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 The nose opens with fruity aromas, complemented by subtle lactic and leather undertones. On the palate, it is crisp and fresh, offering a balance of sweetness and earthiness, with a slight kick that lingers at the back of the palate.

ALCOHOL CONTENT: 48%

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