

## Links for photos

<https://www.inaturalist.org/observations/417558>

Anne-Marie Veith - tepeztate

<https://www.inaturalist.org/photos/9750093>

Jaico Caballero  
tepeztate flower

<https://www.naturalista.mx/observations/10433938>

julio\_olvera  
Tepeztate

<https://www.inaturalist.org/observations/8903123>

Clarita Alicia Ibarra Contreras  
Tepeztate

<https://www.naturalista.mx/observations/10152852>

Ray Martínez Jiménez  
Jabali convallis

<https://www.naturalista.mx/observations/5093823>

whiteoak  
Jabali convallis 2

[https://video-images.vice.com/\\_uncategorized/1488904870074-Espadin-the-king-of-mezcal.jpeg?resize=1575:\\*](https://video-images.vice.com/_uncategorized/1488904870074-Espadin-the-king-of-mezcal.jpeg?resize=1575:*)

[https://munchies.vice.com/en\\_us/article/78q8we/the-art-of-drinking-mezcal-made-from-wild-agave](https://munchies.vice.com/en_us/article/78q8we/the-art-of-drinking-mezcal-made-from-wild-agave)

Vice munchies

Wild tepeztate agave growing the fuck out of nowhere. This one takes 25 years to fully grow.

Espadín, the king of mezcal.

Let me just go and grab that agave real quick

Wild cuixe agave growing in clusters with its own kind.

Start of the story

<https://www.naturalista.mx/observations/5236819>

Espadin lechuguilla  
Eduardo Mateo

<https://www.inaturalist.org/observations/1797981>

Tequilana

Jaguar Viviendo Selva

<http://www.foodrepublic.com/2016/05/05/does-big-tequila-have-it-in-for-small-batch-mezcal/>

<http://www.foodrepublic.com/wp-content/uploads/2016/05/Agave-FieldsEdit.jpg>

Agave-Fields-Blue Weber

Chantal Martineau

<https://www.flickr.com/photos/39039456@N07/4671802239/>

<https://www.flickr.com/photos/39039456@N07/6031707576/in/album-72157623662465931/>

Anthony Mendoza

<https://www.flickr.com/photos/148961402@N06/34778948720/in/photolist-UZicLU-yWXdik-aKtHyk-8Zw6g3-T3oUzA-25VXCKy-8mekwg-61CtbT-qfASK-8YG6ce-ZwUL-gbXYrk-UhN1iq-8tQq7E-cbR9iA-dpUiKP-9r2RS5-ZHo336-68VhHz-6jMjPP-GKMCuy-aixiKc-9P1taH-p8GU4i-b5Ezcz-8hLiCD-b6sbpB-3yvJaF-8RU1PX-EyohDn-TsqmcT-aVCnqD-a6rCFP-3HqWcH-aVCoJK-9qf7Dc-34ZkeA-Jigxks-63hrG6-67hDUb-81gFQu-2d6mQv-6Fpyir-ehbKwT-6FtFvj-6FtF7s-6FtGMw-6jvLq6-9nc78g-63o4aW>

pina

<https://www.flickr.com/photos/eugeniofv/6514088591/in/photolist-dP3v8F-T3oUzA-dynQEe-6jMjPP->

<https://www.flickr.com/photos/eugeniofv/6514088591/in/photolist-dP3v8F-T3oUzA-dynQEe-6jMjPP-aVCpAg-8oVXhS-28xBRys-8XvhDZ-5Laut9-89msmq-68VhHz->

<https://www.flickr.com/photos/eugeniofv/6514088591/in/photolist-dP3v8F-T3oUzA-dynQEe-6jMjPP-aVCpAg-8oVXhS-28xBRys-8XvhDZ-5Laut9-89msmq-68VhHz-aSMm42-6jvLq6-7uwywV-62yfsJ-8rtUtz-MSy2Qc-abnFCt-62iBAN->

[pWZ6CN-28xBTij-L597ef-JU8Loz-7GBrtq-29GTHYb-NmeTtd-vgm8hq-vgmX5q](https://www.flickr.com/photos/eugeniofv/6514088591/in/photolist-dP3v8F-T3oUzA-dynQEe-6jMjPP-aVCpAg-8oVXhS-28xBRys-8XvhDZ-5Laut9-89msmq-68VhHz-aSMm42-6jvLq6-7uwywV-62yfsJ-8rtUtz-MSy2Qc-abnFCt-62iBAN-pWZ6CN-28xBTij-L597ef-JU8Loz-7GBrtq-29GTHYb-NmeTtd-vgm8hq-vgmX5q)

Eugenio Fernández Vázquez

[https://www.flickr.com/photos/ilf\\_/albums/72157674895810325/with/30147971793/](https://www.flickr.com/photos/ilf_/albums/72157674895810325/with/30147971793/)

ilf\_

[https://www.horizonbeverage.com/hb/media/images/hero/Mezcal\\_HERO.jpg?ext=.jpg](https://www.horizonbeverage.com/hb/media/images/hero/Mezcal_HERO.jpg?ext=.jpg)

<https://www.horizonbeverage.com/education-expertise/horizons-experts-blog/>

[june-2017/exploring-the-origin-of-mezcal](#)  
COOKED PHOTO

<http://mezcallacostumbre.mx/imagenes/proceso/Coccion2.jpg>  
COOKED02  
MOLIENDA02

<https://benolivares.photoshelter.com/image/I0000K6OW95EXvCk>  
AUTOCLAVE

<http://tastetequila.com/wp-content/uploads/2017/01/autoclave-001-sm-1024x683.jpg>  
Autoclave 2

[https://www.horizonbeverage.com/hb/media/images/hero/Mezcal\\_HERO.jpg?ext=.jpg](https://www.horizonbeverage.com/hb/media/images/hero/Mezcal_HERO.jpg?ext=.jpg)

[https://benolivares.photoshelter.com/image/I0000dtYDBi\\_TAXY](https://benolivares.photoshelter.com/image/I0000dtYDBi_TAXY)  
Ben Olivares  
Tahona Tequila Patron.tif

<https://twitter.com/Britner/status/908022663460933633>  
Next the cooked agave gets broken down, for fermentation, by the Tahona mill  
@AltosTequila  
<https://twitter.com/AltosTequila>

<https://ssl.c.photoshelter.com/img-get2/I0000yLBr0w0q3Yg/fit=1000x750/Tequila-Patron-fermentation-tanks.jpg>  
Tinas de Fermentation de tequila

<http://www.mezcalistas.com/tahona/>  
Tahona

<https://twitter.com/vetustomezcal/status/885909749237256192>  
Perlas

Banco de imágenes conabio  
<http://bdi.conabio.gob.mx/fotoweb/archives/5023-Plantas/?q=agave>

<http://web.ecologia.unam.mx/oikos3.0/index.php/todos-los-numeros/articulos-antteriores/303-agave-y-mezcal>  
Fotografía: David Suro.

Clementina Equihua Z.

<https://alipususa.com/mezcal-process/fermentation/>

Clay pot fermentation

<https://www.youtube.com/watch?v=VuHuJV9JPEA>

Perlas