



BANHEZ CUISHE MEZCAL

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A community-led project formed to share the rich cultural heritage of Ejutla with the world, Banhez brings together 35 farming families, providing economic stability and ensuring that traditional methods of mezcal production are preserved. The cooperative structure of Banhez ensures that the farming families who grow the agave used in mezcal production are paid a fair price and that fair-trade practices are followed. The families that comprise the Banhez cooperative have a long history of agave cultivation in this region of Oaxaca, with traditional cultivation methods passed down through generations spanning nearly two centuries.

Mezcal, much like wine in France or Italy, is deeply intertwined with the culture of the regions, with different varieties being produced in each village or region, representing an expression of the terroir and cultural practices of the locality. For this reason, there are strict rules over the type of agave used and the production methods for each region. In Ejutla, the tradition is to cultivate the Cuishe variety of agave, which is harvested once it reaches full maturity, typically around 8-12 years of age.

