

DEL MAGUEY SINGLE VILLAGE® MEZCAL

Founded in 1995, Del Maguey Single Village® Mezcal introduced the world to previously unavailable artisanal mezcal. Through deep cultural relationships with indigenous producers in Oaxaca and Puebla, Mexico, Del Maguey protects and preserves the ancient production processes that have been passed down generationally for hundreds of years. These traditional methods, combined with the diverse micro-climates and terroir of Mexico, give each expression a unique, complex character that celebrates the art of the family producer.



SANTO DOMINGO ALBARRADAS

Albarradas has a high light nose with lots of citrus overtones. A bit of roasted pear too. Lots of tropical fruit on the tongue, spicy and woody with a clean dry finish. Santo Domingo Albarradas is located in the Mixe (pronounced Mee-Hay) region south of Oaxaca. The Mixe is a high altitude tropical zone closely resembling parts of Hawaii. Tropical plants and fruits grow here beside rushing mountain streams. Cool gray mists blow through the valleys and pine trees also grow nearby. The water here is spectacular! Espiridion Morales Luis and his son Juan are our Palenqueros. Espiridion has been making Mezcal since the Fifties. He is soft spoken and sincere which reflects in the honesty of his mezcal.

PRODUCTION NOTES:

VILLAGE: Santo Domingo Albarradas

PALENQUERO: Espiridion Morales Luis

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Espadin

AGAVE SPECIES: Angustolia Haw

AGE OF MAGUEY: 8-10 years

ELEVATION: 4855 feet (1480 meters)

ROAST DURATION: 4-8 days

TYPE OF WOOD: Oak

MILLING: Wheel, Horse

SIZE OF TINAS: 2300 L

FERMENTATION DURATION: 10-12 days

WATER SOURCE: Spring

STILL TYPE: Copper

STILL SIZE: 350 L

VOL ORDINARIO PER TINA: 300-320 L

ABV OF MEZCAL: 48%

VOL MEZCAL PRODUCED PER TINA: 100-120 L

