

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.



ARROQUEÑO VINO DE MEZCAL SERIES

This Special Edition of 360 bottles made from giant semi-wild, maguey Arroqueño is dedicated to Thor Heyerdahl, Biologist, Explorer and Great Human Being. The magueys were roasted in a conical pit over hot rocks, buried with earth for three days, fermented with nothing but airborne microbes for thirty days, then twice -distilled very slowly in an ancient clay still with bamboo tubing the original, centuries-old Oaxacan, hand-crafted way. Arroqueño has notes of luscious melon on the palate, like cantaloupe and a bit of baking chocolate in the background. It is very vegetal, reminiscent of fresh green beans, with savory medium to long finish.

PRODUCTION NOTES:

VILLAGE: Santa Catarina Minas

PALENQUERO: Palenquero: Florencio “Don Lencho” Laureano Carlos Sarmiento & Luis Carlos Vasquez

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Arroqueño

AGAVE SPECIES: Agave Americana sub. Oaxaquensis

AGE OF MAGUEY: 8-12 years

ELEVATION: 5052 feet (1540 meters)

ROAST DURATION: 4-5 days

TYPE OF WOOD: Mezquite, Huamuchil, Eucalyptus

MILLING: By hand

SIZE OF TINAS: 1400 L

FERMENTATION DURATION: 15-25 days

WATER SOURCE: Spring

STILL TYPE: Clay

STILL SIZE: 100-200 L

VOL ORDINARIO PER TINA: 80-120 L

ABV OF MEZCAL: 49%

VOL MEZCAL PRODUCED PER TINA: 30-70 L