

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.



AZUL VINO DE MEZCAL SERIES

During the agave scarcity in Jalisco 2000-2004 Jalisco truckers came down to purchase Espadin from our most powerful Palenquero, Paciano Cruz Nolasco, in order to sustain tequila production. They brought with them baby Maguey Azul to plant in case there was another shortage. Seven years later this maguey Azul is very mature and has been earth-roasted, fermented with airborne microbes, twice distilled, unblended the original, centuries-old Oaxacan, hand-crafted way. In the original 900 bottle edition we had the rare opportunity to taste a crossing of the flavors of tequila Jalisco, and mezcal Oaxaca. Azul has a distinctively creamy mouth feel with bright citrus notes and dried tropical fruit (banana chip). A sweet green herbaceous, wet stone quality appears with a touch of white peppercorn and a medium long finish.

PRODUCTION NOTES:

VILLAGE: San Luis Del Rio

PALENQUERO: Paciano Cruz Nolasco

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Azul

AGAVE SPECIES: Tequiliana Weber sub Azul

AGE OF MAGUEY: 7-8 years

ELEVATION: 2952 feet (900 meters)

ROAST DURATION: 3-8 days

TYPE OF WOOD: Mezquite, Quebrachi, Huamuchil

MILLING: Wheel, Horse

SIZE OF TINAS: 1400 L

FERMENTATION DURATION: 8-10 days

WATER SOURCE: Spring

STILL TYPE: Copper

STILL SIZE: 350 L

VOL ORDINARIO PER TINA: 200-220 L

ABV OF MEZCAL: 47%

VOL MEZCAL PRODUCED PER TINA: 100-120 L