

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.



CHICHICAPA

Chichicapa has a medium nose and a complex taste with lots of citrus and a long, smooth finish with overtones of mint. The pueblo elevation is 5,052 ft. in a broad valley with a desert and tropical micro-climate.

PRODUCTION NOTES:

VILLAGE: San Balthazar Chichicapa

PALENQUERO: Faustino Garcia Vasquez

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Espadin

AGAVE SPECIES: Angustolia Haw

AGE OF MAGUEY: 7-8 years

ELEVATION: 5052 feet (1540 meters)

ROAST DURATION: 4-5 days

TYPE OF WOOD: Mezquite, Oak

MILLING: Wheel, Horse

SIZE OF TINAS: 1700 L

FERMENTATION DURATION: 6-8 days

WATER SOURCE: Well

STILL TYPE: Copper

STILL SIZE: 350 L

VOL ORDINARIO PER TINA: 300-350 L

ABV OF MEZCAL: 46%

VOL MEZCAL PRODUCED PER TINA: 100-150 L