

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.



CREMA DE MEZCAL SAN LUIS DEL RIO

Crema de Mezcal, is a combination of Miel de Maguey (unfermented syrup of the roast agave) and Mezcal San Luis del Rio – double distilled from 100% mature agave Espadin, produced the original, natural 400-year-old, hand-crafted way. Crema de Mezcal has a nose of roast maguey, with vanilla and pear, a creamy almond, apple, coffee, pineapple pallate and a long sweet smoky orange finish. As the five day maguey roast is uncovered, the Miel of a few of the sweetest magueys are pressed out. Ten percent Miel de Maguey is added to ninety percent San Luis del Rio resulting in an 80 proof Crema de Mezcal. We have created, in Crema, a totally original and natural, single village produced libation. Sip this delicious beverage before, during and after meals. Make a great margarita with nothing other than fresh lime juice. Drizzle it over any fruit or pastry for desert.

PRODUCTION NOTES:

VILLAGE: San Luis Del Rio

PALENQUERO: Paciano Cruz Nolasco, Marcos Cruz Mendez

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Espadin

AGAVE SPECIES: A. angustifolia haw

AGE OF MAGUEY: 6-8 years

ELEVATION: 2952 feet (900 meters)

ROAST DURATION: 3-8 days

TYPE OF WOOD: Mezquite, Quebrachi, Huamuchil, Pitayo, Pochotle, Tepeguaje, Copal Tepomaco, Pino, Encino

MILLING: Molino, Horse

SIZE OF TINAS: 1400 L

FERMENTATION DURATION: 6-8 days

WATER SOURCE: Rio Hormiga Colorada

STILL TYPE: Copper

STILL SIZE: 350 L

ABV OF MEZCAL: 40%