

# 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.



## ESPADIN ESPECIAL VINO DE MEZCAL SERIES

For fifteen years our producer of Tobala (we never tell his name as he is such a treasure) had asked Del Maguey to bring in his mezcal made from Espadin, the genetic mother of the blue agave. At the insistence of a group of very special friends – dedicated Connoisseurs, Educators and “Cantineros” – we made the first run just for them.

That first release consisted of only 330 bottles that were given to Del Maguey family in New York, Boston and California. Amigos you know who you are... Thank you for encouraging us with your insistence. Espadin Especial is deliciously floral with a slight note of vanilla, citrus and a tropical note of pineapple with a bit of a caramel or butterscotch. Especial finishes with a saline quality that leaves you salivating for more.

### PRODUCTION NOTES:

**STATE:** Oaxaca

**REGION:** Sierra Norte

**MAGUEY:** Espadin

**AGAVE SPECIES:** Angustifolio Haw

**AGE OF MAGUEY:** 8-15 years

**ELEVATION:** 5577 feet (1700 meters)

**ROAST DURATION:** 7-15 days

**TYPE OF WOOD:** Oak

**MILLING:** Wheel, Horse

**SIZE OF TINAS:** 1400 L

**FERMENTATION DURATION:** 6-8 days

**WATER SOURCE:** Spring

**STILL TYPE:** Copper

**STILL SIZE:** 350 L

**VOL ORDINARIO PER TINA:** 300-320 L

**ABV OF MEZCAL:** 45%

**VOL MEZCAL PRODUCED PER TINA:** 100-120 L

