## 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.



## MINERO SANTA CATARINA MINAS

Our Minero from Santa Catarina Minas has a nose full of flower essence, vanilla and figs with a burnt honey flavor and a bit of lemon. Minero is deep and warm, sweet all the way to the finish. One hour beyond the village of Chichicapa and through a mountain pass, one arrives at Santa Catarina Minas. This pueblo has an arid semi-tropical microclimate and great water! Our palenqueros, Florencio Carlos Sarmiento and his sons Florencio Carlos Vasquez and Luis Carlos Vasquez, are true craftsmen. Their "palenque" site of production) is the most well organized we have seen, including a cistern to cool and recycle the water used in the condensation process. The still is made of clay with bamboo tubing, giving Minero its unique fruity character.

## **PRODUCTION NOTES:**

VILLAGE: Santa Catarina Minas

PALENQUERO: Palenquero: Florencio Carlos Sarmiento, Florencio

Carlos Vasquez, Luis Carlos Vasquez, Luis Carlos Martinez

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Espadin

AGAVE SPECIES: A. angustifolia haw

AGE OF MAGUEY: 8-14 years

ELEVATION: 1540 meters (5052 feet)

ROAST DURATION: 4-5 days

TYPE OF WOOD: Huizache, Algaroble, Plum, Oak, Zapote, Jacaranda, Mango, Jarilla, Eucalyptus,

Araucaria, Castor, Pitayo MILLING: By hand with bats SIZE OF TINAS: 1400 L

FERMENTATION DURATION: 15-25 days

WATER SOURCE: Well STILL TYPE: Clay STILL SIZE: 100 L

ABV OF MEZCAL: 49%



