

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.



MEZCAL DE PUEBLA

Del Maguey brings you a special limited edition. Aurelio Gonzalez Tobon is responsible for crafting this beautiful agave spirit. In spite of the fact that Puebla has one of the oldest traditions of distilling maguey in remote villages for centuries, the state just received a DO (Denominacion de Origen), and as such, it is now allowed to legally be called Mezcal. Ron first discovered the spirits of Ameyaltepec over ten years ago. From this semi-tropical Puebla valley, you can see north to smoke rising from Iztaccihuatl and Popocatepetl. The twelve to eighteen year old corazones (hearts) are roasted in an earthen horno (oven) below ground, fermented open air with ambient yeasts, and distilled to proof – one time, but passing through copper plates, in a resaque (also known as reflux) style alembic still. This is an incredibly floral spirit, forward with spicy carnation and lilac balancing perfectly ripe, tropically sweet fruit. It has crisp citrus notes, yet is creamy, round and soft in the mouth, almost like a fresh queso de cabra (goat cheese), and finishes with a delightful finesse, remarkable complexity, and a memorable minerality.

PRODUCTION NOTES:

VILLAGE: San Pablo Ameyaltepec

PALENQUERO: Aurelio Gonzalez Tobon, Gilberto Flores, Jose Gonzalez Mejia, Alfredo Espidio Vidal, Gabriel Tobon Tobon, Gozalo, Tobon Borroso, Jaime Borroso Tobon

STATE: Puebla

REGION: Mixteca Poblano

MAGUEY: Papalote, Pizorra

AGAVE SPECIES: A. potatorum, A. marmorata

AGE OF MAGUEY: 12-18 years

ELEVATION: 1590 meters (5216 feet)

ROAST DURATION: 3-5 days

TYPE OF WOOD: Oak

SIZE OF TINAS: 200 L

FERMENTATION DURATION: 6-9 days

WATER SOURCE: Spring

STILL TYPE: Copper/Reflux 3 plates

STILL SIZE: 80 L

ABV OF MEZCAL: 47%

(Please Drink Responsibly) Committed to Sustainable & Fair Trade Practices for Over 20 Years. NOM 041X

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