

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.



SAN JOSE RIO MINAS

Del Maguey brings you this very limited edition Vino de Mezcal series from the Northern Mixteca Alta region of Oaxaca, Mexico. We met Don Roberto on a canyon lush with wild agaves in the middle of nowhere. Four hours back on our rocky, dirt road we were told about the village of Rio Minas but looking at a map it was obvious that it was a three hour detour on an even worse road, so we passed. Now four hours later we ran into this group of hunters all armed with rifles. We asked if they knew of the mezcal of Rio Minas and Don Roberto laughed. He motioned to a buddy and the guy passed a half-liter plastic water bottle with an incredible mezcal inside made by the man standing in front of us. A bright sweet nose of papaya and ripe peaches gives way to a lightly sweet and very floral palate like carrying a bouquet of roses and violets. Rio Minas palate ends with pepper notes and an herbal component of Hoja Santa and eucalyptus resulting in a refreshing finish.

PRODUCTION NOTES:

- VILLAGE:** San Jose Rio Minas
- PALENQUERO:** Roberto Gutierrez Ramirez
- STATE:** Oaxaca
- REGION:** Mixteca Alta
- MAGUEY:** Espadin
- AGAVE SPECIES:** Angustolia Haw
- AGE OF MAGUEY:** 8-10 years
- ELEVATION:** 4855 feet (1480 meters)
- ROAST DURATION:** 3-4 days
- TYPE OF WOOD:** Oak, Tepehuaje
- MILLING:** Hand
- SIZE OF TINAS:** 220 L
- FERMENTATION DURATION:** 10-15 days
- WATER SOURCE:** Spring
- STILL TYPE:** Galvanized Steel/ Clay
- STILL SIZE:** 60 L
- VOL ORDINARIO PER TINA:** 30-40 L
- ABV OF MEZCAL:** 48%
- VOL MEZCAL PRODUCED PER TINA:** 12-15 L