

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 LUIS DEL RIO

San Luis Del Rio has a spicy, fruity and smoky nose with a high note of citrus. It is creamy, smooth and warming to the palate with a clean finish. Two hours south of Oaxaca on a two-lane, pot holed highway on route to the Gulf of Tehuantepec is the turnoff to San Luis Del Rio. One takes another 2 hours on a winding, rocky, dirt road. The pueblo is located in a narrow, hot valley, with steep slopes full of Maguey Espadin. The Rio Hormiga Colorada (Red Ant River) flows through it. You may see Paciano Cruz Nolasco, tending his fields. Above the large fields of Maguey, the tops of the mountains are scattered with cornfields, Iguanas crawling across the road, the trees and cactus with Bromeliads growing on them.

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: 7-8 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: Wheel, Horse

SIZE OF TINAS: 350 L

FERMENTATION DURATION: 8-10 days

WATER SOURCE: Rio Hormiga Colorada

STILL TYPE: Copper

STILL SIZE: 350 L

VOL ORDINARIO PER TINA: 200 L

ABV OF MEZCAL: 47%

VOL MEZCAL PRODUCED PER TINA: 100-120 L