

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.



WILD TEPEXTATE VINO DE MEZCAL SERIES

Our producer of Tobala has offered Del Maguey another rare wild agave – the Tepextate (agave Marmorata) to join our Vino De Mezcal series. This plant has very broad twisted leaves about eight to ten inches wide and grows at high altitude almost vertical out of rocks in the sides of mountains. Tepextate offers a lighter body with a Bright candied fruit nose of banana taffy and spun sugar. The sweetness carries into the palate with notes of passion fruit and marzipan. A light cinnamon note of canela (organic Mexican sugar) lies in the background with floral notes of honeysuckle.

PRODUCTION NOTES:

VILLAGE: Santa Maria Albarradas

PALENQUERO: Rogelio Martinez Cruz,
Leopoldino Miranda

STATE: Oaxaca

REGION: Sierra Norte

MAGUEY: Tepextate

AGAVE SPECIES: A. marmorata

AGE OF MAGUEY: 18-25 years

ELEVATION: 5577 feet (1700 meters)

ROAST DURATION: 15 days

TYPE OF WOOD: Oak

MILLING: Molino, Horse

SIZE OF TINAS: 1400 L

FERMENTATION DURATION: 5-7 days

WATER SOURCE: Spring

STILL TYPE: Copper

STILL SIZE: 350 L

ABV OF MEZCAL: 45%



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



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