

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.



SANTO DOMINGO ALBARRADAS TOBALA & ESPADIN

Del Maguey brings you a collection of Single Village® Mezcals made in the lush, remote mountains, plains and valleys of Oaxaca, (wa-haka) Mexico. Santo Domingo Albarradas has a mountainous, cool, tropical micro-climate resulting in a high, light nose with a rich mineral, herbaeous taste and a long, dry, smooth finish. This rare mezcal is our first blend of two previously distilled mezcals: fifty-eight percent maguey Tobala and forty-two percent maguey Espadin produced the original, 400-year-old artisanal, hand-crafted way. This rare production is limited to 260 six-bottle cases. There are no chemicals, colorings or additives ever used in any Del Maguey, Single Village® Mezcal.

PRODUCTION NOTES:

VILLAGE: Santo Domingo Albarradas

PALENQUERO: Espiridion Morales Luis, Juan Morales Luis, Armando Morales Luis, Ester Morales Luis

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Tobala, Espadin

AGAVE SPECIES: A. potatorum, A. angustifolia haw

AGE OF MAGUEY: 10-18 years

ELEVATION: 4855 feet (1480 meters)

ROAST DURATION: 4-8 days

TYPE OF WOOD: Oak

MILLING: Molino, Horse

SIZE OF TINAS: 2300 L

FERMENTATION DURATION: 10-12 days

WATER SOURCE: Spring

STILL TYPE: Copper

STILL SIZE: 300-320 L

ABV OF MEZCAL: 49%