

# 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, herba-ceous 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

**STATE:** Oaxaca

**REGION:** Valles Centrales

**MAGUEY:** Tobala, Espadin

**AGAVE SPECIES:** Potatorum, Angustolia Haw

**AGE OF MAGUEY:** 8-15 years

**ELEVATION:** 4855 feet (1480 meters)

**ROAST DURATION:** 4-8 days

**TYPE OF WOOD:** Oak

**MILLING:** Wheel, Horse

**SIZE OF TINAS:** 2300 L

**FERMENTATION DURATION:** 10-12 days

**WATER SOURCE:** Spring

**STILL TYPE:** Copper

**STILL SIZE:** 300-320 L

**VOL ORDINARIO PER TINA:** 300-320 L

**ABV OF MEZCAL:** 49%

**VOL MEZCAL PRODUCED PER TINA:** 160-200 L