

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.



VIDA – SAN LUIS DEL RIO

VIDA de San Luis Del Rio® is an artisanal, Organic Mezcal from Del Maguey, at an entry-level price point and broader availability. Launched in 2010, it is highly mixable and has arrived to much anticipated industry acceptance and high bartender demand. Hand crafted, it is twice distilled, very slowly in small wood-fired, riverside copper stills to flavor specifications that underscore its versatility in cocktails. Another masterpiece out of San Luis del Rio, it has a nose of fruit aromatics, a hint of honey, vanilla and roast agave; the palate offers ginger, cinnamon, burnt sandalwood, banana and tangerine, with a long, soft finish. Viva VIDA!

“The fruit-forward, easy sipping Del Maguey VIDA is an approachable introduction to the spirit”

– Wall Street Journal

“Beautifully crafted and wonderfully complex, it’s hard not to fall for the Mezcal Vida. Highly Recommended”.

– Drink Spirits.com

PRODUCTION NOTES:

VILLAGE: San Luis Del Rio

PALENQUERO: Paciano Cruz Nolasco

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Espadin

AGAVE SPECIES: Angustolia Haw

AGE OF MAGUEY: 7-8 years

ELEVATION: 2952 feet (900 meters)

ROAST DURATION: 3-8 days

TYPE OF WOOD: Mezquite, Quebrachi, Huamuchil

MILLING: Wheel, Horse

SIZE OF TINAS: 1400 L

FERMENTATION DURATION: 8-10 days

WATER SOURCE: Spring

STILL TYPE: Copper

STILL SIZE: 350 L

VOL ORDINARIO PER TINA: 200 L

ABV OF MEZCAL: 42%

VOL MEZCAL PRODUCED PER TINA: 70-90 L

