



# Jabalí

Jabalí is an agave rarely seen in the US, in part because it's notoriously challenging to work with. At every step of the production process, the plant will foam due to a high quantity of naturally-occurring saponin.

Thus naturally, this expression comes to us from the talented hands of the producer of our Tobará and Tepextate, Don Rogelio, and won the *Best New Spirit Award* at *Tales of the Cocktail* 2018.

The flavor profile shines with fresh figs, baked apples, star anise and a hint of parmesan rind. On the palate there is bright, beautiful acidity, with florals and a slight sandalwood quality on the finish.

## QUICK FACT

Jabalí is a notoriously difficult-to-work-with varietal, whose name translates to "wild boar"

### TOPLINE TASTING NOTES:

FIGS • APPLES • STAR ANISE • PARMESAN RIND  
FLORALS

### SINGLE VILLAGE INFORMATION:

**Village, State:** Santa Maria Albarradas, Oaxaca

**Palenquero:** Rogelio Martinez Cruz, Leopoldino Miranda

**Agave Varietal:** Jabalí

**Milling:** Molino

**Still Type:** Copper

**ABV:** 47%

*In 1995, Del Maguey introduced artisanal mezcal to the world, celebrating the traditions of ancestral villages that give each unique expression its own rich, complex "taste of place."*

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