



Las Milpas

Las Milpas sits high above the Central Valleys of Oaxaca. The family's palenque is nestled among the cornfields overlooking the rolling pastures of the village.

Their tradition of crafting mezcal includes roasting ripe agave Espadín in a unique earthen hornos (oven) that's carved directly into the granite hillside.

With floral notes joining hints of sweet corn and tropical fruit, this expression is a great introduction to the world of traditional sipping mezcals.

QUICK FACT

The rolling corn fields of this village echo in the family's mezcal, with gentle hints of lavender and sweet corn.

TOPLINE TASTING NOTES:

TROPICAL FRUIT • CITRUS • SWEET CORN • LAVENDER
PEA SHOOTS

SINGLE VILLAGE INFORMATION:

Village, State: Las Milpas, Oaxaca

Palenquero: Anastacio Cruz Antonio and sons
Rigoberto, Abel & Pedro

Agave Varietal: Espadín

Milling: Molino

Still Type: Copper

ABV: 46%



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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