



# Madrecuixe

This is a limited expression made by Paciano Cruz Nolasco's son Marcos in lush, remote San Luis del Rio, where the Red Ant River flows.

Madrecuixe is a wild, tall cylindrical agave with leaves that grow from the ground up. Marcos roasts the mature agave in the earth, then allows for natural fermentation with airborne microbes before distilling in his small riverside copper pot stills.

The mezcal is silky and elegant with savory, green notes reminiscent of dried herbs, roasted nuts, and fresh papaya.

## QUICK FACT

Madrecuixe is a wild, tree-like agave that's known for a savory, vegetal flavor profile.

### TOPLINE TASTING NOTES:

BANANA LEAF • TARRAGON • GREEN PAPAYA  
ROASTED PEANUTS • MINERALITY

### SINGLE VILLAGE INFORMATION:

**Village, State:** San Luis Del Rio, Oaxaca

**Palenquero:** Marcos Cruz Mendez

**Agave Varietal:** Madrecuixe

**Milling:** Molino, Electric

**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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