



Santa Catarina Minas – Minero –

The most unique quality of this Espadín expression is that the family's stills are made of clay with bamboo tubing, rather than the more common copper stills.

Part of an Ancestral style of production that's traditional to the village of Santa Catarina Minas, the family also mills by hand and allows for an exceptionally long wild fermentation.

All of these elements give Minero an unusual and funky balance of fruit and minerality, and the status of a cult favorite as one of the original Del Maguey partner families.

QUICK FACT

The clay still used by this family is increasingly rare and creates a uniquely textured, floral, and citrusy mezcal.

TOPLINE TASTING NOTES:

FLOWER ESSENCE • VANILLA • FIGS • BURNT HONEY
LEMON RIND • MINERALITY

SINGLE VILLAGE INFORMATION:

Village, State: Santa Catarina Minas, Oaxaca

Palenquero: Florencio Carlos Sarmiento, Florencio Carlos Vasquez, Luis Carlos Vasquez, Luis Carlos Martinez

Agave Varietal: Espadín

Milling: Wooden bats,
by hand

Still Type: Clay

ABV: 50%



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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