



Vida de Muertos*

The story of Vida Clásico is continued by Vida de Muertos, a 45% edition produced by the same family but inspired by the special batches of mezcal they make in late autumn for the celebration of Día de los Muertos.


Produced from Espadín in the wood-fired stills of San Luis del Rio, this expression offers a different flavor profile and ABV from Vida Clásico: it's amazing sipped and savored, and also elegant in a cocktail.

QUICK FACT
 Vida de Muertos is a 45% ABV version of VIDA that is the next step up into the Del Maguey portfolio.

TOPLINE TASTING NOTES:
 TROPICAL & CITRUS FRUIT • WARMING SPICE
 GREEN HERBS • POBLANO PEPPERS • MINERALITY

SINGLE VILLAGE INFORMATION:
Village, State: San Luis Del Rio, Oaxaca
Palenquero: Paciano Cruz Nolasco, Marcos Cruz Mendez
Agave Varietal: Espadín
Milling: Molino, Electric
Still Type: Copper
ABV: 45%
Liquid Profile: Each batch is a limited center cut hand-selected by the palenquero, Paciano Cruz Nolasco.

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.”

PORTRAIT FOR PACIANO 

2 parts Del Maguey Vida de Muertos
 .25 oz 1:1 Cane sugar simple syrup
 1 part Italicus
 1 dash orange bitters
 Rinse – Pernod
 Garnish – Lemon oil or twist

E N J O Y !

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 #mycopita

* Vida de Muertos is a permanent addition to the portfolio and is not a seasonal item.