



Arroqueño

This expression starts with large, semi-wild Arroqueño that can take up to 18 years to mature. It's the genetic mother of Espadín and resembles a giant version of it.

The family roasts the piñas in a conical pit over hot rocks, where it's buried with earth for three days before a long, wild ferment and distillation in the ancestral clay stills traditional to the village of Santa Catarina Minas.

Arroqueño offers devotees of Del Maguey's clay-still mezcals a rich flavor profile spanning notes of luscious melon, baking chocolate, and a vegetal, fresh-greens finish.

QUICK FACT

Crafted in clay stills from the giant agave Arroqueño, this expression offers unique notes of cantaloupe and a savory, long finish.

TOPLINE TASTING NOTES:

RIPE MELON • BAKING CHOCOLATE • FRESH GREEN BEANS • TERRA COTTA • MINERALITY

SINGLE VILLAGE INFORMATION:

Village, State: Santa Catarina Minas, Oaxaca

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

Agave Varietal: Arroqueño

Milling: Wooden bats, by hand

Still Type: Clay

ABV: 49%

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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