



# Barril

Barril are the biggest, fattest varietal of the Karwinskiis, the family of agave that grows tree-like and produces a savory, complex mezcal.

This expression is dedicated to the remarkable talent of Florencio, “Don Lencho” Laureano Carlos Sarmiento, the late head of Del Maguey’s partner family in Minas.

The family ferments Barril for a long period of nearly 30 days before distilling in their ancestral clay pot stills. The resulting expression is deeply complex with notes of florals, dark figs, root vegetables, and slate.

☀️☀️☀️  
**QUICK FACT**

Barril is one of Del Maguey’s rarest expressions, made in the clay stills of Minas from wild Barril over 30 years old.

**TOPLINE TASTING NOTES:**

JASMINE • PEAR • FIG • ROOT VEGETABLE  
 FOREST FLOOR • SLATE

**SINGLE VILLAGE INFORMATION:**

**Village, State:** Santa Catarina Minas, Oaxaca

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

**Agave Varietal:** Barril

**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.”*

@DelMaguey #mycopita