



Cuixe

Cuixe is a member of the Karwinskii family, the “upright” or tree-like agaves. This rare bottling is a spectacular expression of agaves that take 15-20 years to mature in the cool of the mountain climate.

Cuixe expresses layered notes of Hoja Santa, fresh jalapeño, bay leaf, and lilac, with a palate that sings with notes of guava, lychee nut, and plantain.

Palenquero Don Rogelio’s signature creaminess anchors the mid-palate, with incredible structure leading into the finish.

☀️☀️☀️
QUICK FACT

This remarkable, rare bottling is Del Maguey’s newest wild varietal expression, crafted by the beloved producer of Tobalá.

TOPLINE TASTING NOTES:

HOJA SANTA • FRESH JALAPEÑO • LILAC • GUAVA
 LYCHEE NUT • MINERALITY

SINGLE VILLAGE INFORMATION:

Village, State: Santa Maria Albarradas, Oaxaca

Palenquero: Rogelio Martinez Cruz,
 Leopoldino Miranda

Agave Varietal: Cuixe

Milling: Molino

Still Type: Copper

ABV: 45%



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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