



# Espadín, Arroqueño & Mexicano

Del Maguey first met Don Roberto traveling down a canyon lush with wild agaves in the middle of nowhere—the extremely remote Northern Mixteca Alta region in Oaxaca.

Distilled from Espadín, Arroqueño and Mexicano in a clay-and-metal still traditional to the region, this expression has an aroma of papaya and ripe peaches with a gorgeous floral palate.

It's almost like carrying a bouquet of roses and violets, peppered with Hoja Santa and eucalyptus.

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**QUICK FACT**

Distilled in clay-and-metal stills of the Mixteca Alta region, this expression has notes of smoked stone fruit and botanicals.

**TOPLINE TASTING NOTES:**

PAPAYA • RIPE PEACHES • FLORALS • EUCALYPTUS  
MINERALITY

**SINGLE VILLAGE INFORMATION:**

**Village, State:** San Jose Rio Minas, Oaxaca

**Palenquero:** Roberto Gutierrez Ramirez, Alberto Gutierrez

**Agave Varietals:** Espadín, Arroqueño & Mexicano

**Milling:** Wooden mallets, by hand in a canoa (hollow tree trunk)

**Still Type:** Clay and galvanized steel

**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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