



Papalome

The Papalometl agave is named in indigenous Nahuatl for the butterfly (papalotl) and looks like a giant Tobalá.

It's a varietal that grows abundantly in the very remote and tropical Mixteca Alta region, where palenquero Fernando Caballero Cruz distills it in a style traditional to his village of San Pedro Teozacoalco: in a stainless steel pot with a clay condensor and bamboo tubing.

The nose of this expression is like sinking into a rich leather chair, with notes of black olive and dark dried black cherries giving way to an earthy, savory mushroom.

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QUICK FACT

Papalome is a wild varietal that grows widely in Oaxaca's remote Mixteca Alta region and makes an earthy, dark, delicious mezcal.

TOPLINE TASTING NOTES:

LEATHER • OLIVE • BLACK CHERRIES • EARTH MUSHROOM

SINGLE VILLAGE INFORMATION:

Village, State: San Pedro Teozacoalco, Oaxaca

Palenquero: Fernando "El Bigote" Caballero Cruz, Fernando Caballero Miguel

Agave Varietal: Papalome

Still Type: Clay and stainless steel

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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