



Santo Domingo Albarradas

A beautiful Espadín from the Morales Luis family in the mountain village of Santo Domingo. This is one of the original families Del Maguey started working with in the 90s.

The village is located in a high altitude tropical zone resembling parts of Hawaii. Tropical plants and fruits grow here beside rushing mountain streams, and cool gray mists blow through the valleys and nearby pine trees.

The Espadín takes longer to mature in this unique mountain environment, giving it more time to develop flavorful sugars.

QUICK FACT

From high in the cloud layer, this expression has notes of roasted pineapple and pear with a long lemongrass finish.

TOPLINE TASTING NOTES:

ROASTED PINEAPPLE • MELON • PEAR • CITRUS
WOODY SPICE • LEMONGRASS

SINGLE VILLAGE INFORMATION:

Village, State: Santo Domingo Albarradas, Oaxaca

Palenquero: The Morales Luis family, in the tradition of the late Espiridion Morales Luis

Agave Varietal: Espadín

Milling: Molino

Still Type: Copper

ABV: 48%



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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