



Tepextate

Tepextate is another rare expression from Del Maguey's producer of Tobalá, Rogelio Martinez Cruz.

Tepextate is an agave varietal that has huge, broad twisted leaves and takes 18-25 years to ripen. The region of Rogelio's mountain village of Santa Maria Albarradas is very hospitable to this varietal, which likes to grow almost horizontally out of sheer rock walls.

Rogelio's Tepextate offers a lighter body with a bright candied fruit, a sweetness carries into the palate with notes of passion fruit, cinnamon, and floral notes of honeysuckle and a long, dry finish.

QUICK FACT

A bright mezcal with notes of passionfruit and marzipan, made from wild agave that grow in the mountains of Oaxaca.

TOPLINE TASTING NOTES:

BANANA TAFFY • PASSIONFRUIT • MARZIPAN
CINNAMON • HONEYSUCKLE • MINERALITY

SINGLE VILLAGE INFORMATION:

Village, State: Santa Maria Albarradas, Oaxaca

Palenquero: Rogelio Martinez Cruz,
Leopoldino Miranda

Agave Varietal: Tepextate

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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