



Tobalá

The Tobalá agave grows naturally in the highest altitude canyons in the shade of oak trees, like truffles. It's so small it takes about eight piñas (agave hearts) to equal one Espadín piña.

Our Tobalá expression, produced in the mountains of Oaxaca by Rogelio Martinez Cruz, was the first wild varietal mezcal available in the US when Del Maguey introduced it in 1997.

Rogelio's exceptional distillation of Tobalá includes a rare 30-day roast, and makes for a mezcal with a sweet, fruity nose, palate of moss, earth, cinnamon, and delicate florals, with a signature creaminess finishing long with minerality.

QUICK FACT

Tobalá was the first varietal mezcal brought to the US, and has a devoted cult following for its umami-driven flavor profile.

TOPLINE TASTING NOTES:

MANGO • CINNAMON • MOSS, EARTH • FLORALS
MINERALITY

SINGLE VILLAGE INFORMATION:

Village, State: Santa Maria Albarradas, Oaxaca

Palenquero: Rogelio Martinez Cruz,
Leopoldino Miranda

Agave Varietal: Tobalá

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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