



# Tobaziche

This remarkable Tobaziche is crafted completely from wild magueys. Tobaziche is a member of the Karwinskii family, the “upright agaves,” and is closely related to Madre cuixe. The corazon is actually the trunk of the plant, and is roasted underground, fermented in open wooden tanks with ambient, wild yeasts, and distilled to proof in copper alembic stills.

The resulting mezcal has incredibly sweet fruit notes and a rich yet soft mid-palate, but it is also incredibly mineral-driven, remarkably complex, and has a very long finish.

It is a cornucopia of tropical fruit, with the characteristic green herb, capsicum and dusty quality of Tobaziche, with an unmistakable, crazy, zingy quality!

## QUICK FACT

Made completely from wild Tobaziche from Marcos Cruz, the son of Paciano, the palenquero of San Luis del Rio.

### TOPLINE TASTING NOTES:

TROPICAL FRUIT • GREEN HERBS • CAPSICUM  
MINERALITY

### SINGLE VILLAGE INFORMATION:

**Village, State:** San Luis Del Rio, Oaxaca

**Palenquero:** Marcos Cruz Mendez

**Agave Varietal:** Tobaziche

**Milling:** Electric

**Still Type:** Copper

**ABV:** 47%

*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.”*

@DelMaguey #mycopita