

# DEL MAGUEY SINGLE VILLAGE® MEZCAL

Founded in 1995, Del Maguey Single Village® Mezcal introduced the world to previously unavailable artisanal mezcal. Through deep cultural relationships with indigenous producers in Oaxaca and Puebla, Mexico, Del Maguey protects and preserves the ancient production processes that have been passed down generationally for hundreds of years. These traditional methods, combined with the diverse micro-climates and terroir of Mexico, give each expression a unique, complex character that celebrates the art of the family producer.



## BARRIL

This special edition from our Vino De Mezcal series is made from semi-wild maguey Barril by the remarkable talent of Florencio, “Don Lencho” Laureano Carlos Sarmiento, our eighty-year old master palenquero. Barril are the biggest, fattest of the Tobasiche, Madrecuishe, Cirial, Larga family. The magueys were roasted in a conical pit over hot rocks, buried under a cap of earth for three days, fermented with nothing but airborne microbes for thirty days, then twice distilled very slowly in an ancient style clay still with bamboo tubing, the centuries-old Oaxacan organic, hand-crafted way. A spicy floral nose of carnation, tropical aromatics of gardenia and jasmine, ripe pear, dark fig, notes of wet green hay and forest floor. Enters the mouth like a caramel, and is round, soft and gentle, full-bodied, with a big middle palate. The long finish tastes of roasted root vegetables and umami, leaving the mouth with terracotta, a slate-like minerality and a touch of salinity.

## PRODUCTION NOTES:

**VILLAGE:** Santa Catarina Minas

**PALENQUERO:** Florencio Carlos Sarmiento, Florencio Carlos Vasquez

**STATE:** Oaxaca

**REGION:** Valles Centrales

**MAGUEY:** Barril

**AGAVE SPECIES:** *A. karwinskii*

**AGE OF MAGUEY:** 18-30 years

**ELEVATION:** 1540 meters (5052 feet)

**ROAST DURATION:** 4-5 days

**TYPE OF WOOD:** Huizache, Algaroble, Plum, Oak, Zapote, Jacaranda, Mango, Jarilla, Eucalyptus, Araucaria, Castor, Pitayo

**MILLING:** By hand with bats

**SIZE OF TINAS:** 1400 L

**FERMENTATION DURATION:** 15-25 days

**WATER SOURCE:** Well

**STILL TYPE:** Clay

**STILL SIZE:** 100 L

**ABV OF MEZCAL:** 49%

(Please Drink Responsibly) Committed to Sustainable & Fair Trade Practices for Over 20 Years. NOM 041X



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