

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.



CHICHICAPA

Chichicapa has a medium nose and a complex taste with lots of citrus and a long, smooth finish with overtones of mint. The pueblo elevation is 5,052 ft. in a broad valley with a desert and tropical micro-climate.

PRODUCTION NOTES:

VILLAGE: San Balthazar Chichicapa

PALENQUERO: Faustino Garcia Vasquez, Garcia Chávez

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Espadin

AGAVE SPECIES: A. angustifolia haw

AGE OF MAGUEY: 7-8 years

ELEVATION: 1540 meters (5052 feet)

ROAST DURATION: 4-5 days

TYPE OF WOOD: Sabino, Encino, Ocote, Eucalyptus, Huamuchil

MILLING: Molino, Horse

SIZE OF TINAS: 1700 L

FERMENTATION DURATION: 6-8 days

WATER SOURCE: Well

STILL TYPE: Copper

STILL SIZE: 350 L

ABV OF MEZCAL: 48%