

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.



WILD JABALI VINO DE MEZCAL SERIES

Jabali (*A. convallis*) is a notoriously challenging plant with which to work. At every step of the production process after the roasting the plant will foam due to a high quantity of a chemical compound that naturally occurs in agave. Thus it is no surprise that Del Maguey Wild Jabali comes to us from the talented hands of the producer of our Tobala, Tepextate and Espadin Especial.

On the nose, Del Maguey Wild Jabali offers notes of fresh figs, baked apples, star anise and a hint of paremsan rind. On the palate there is bright, beautiful acidity with high florals of sweet violets, herbal notes of tarragon and a slight sandalwood finish.

PRODUCTION NOTES:

VILLAGE: Santo Maria Albarradas

PALENQUERO: Rogelio Martinez Cruz, Leopoldino Miranda

STATE: Oaxaca

REGION: Sierra Norte

MAGUEY: Jabali

AGAVE SPECIES: *A. convallis*

AGE OF MAGUEY: 18-20 years

ELEVATION: 5577 feet (1700 meters)

ROAST DURATION: 30 days

TYPE OF WOOD: Oak

MILLING: Molino, Horse

SIZE OF TINAS: 2300 L

FERMENTATION DURATION: 9-12 days

WATER SOURCE: Spring

STILL TYPE: Copper

STILL SIZE: 350 L

ABV OF MEZCAL: 45%