

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.



LAS MILPAS

Climbing the rugged dirt roads high above San Dionisio Ocotepc, we discover the remote village of Las Milpas, a true example that “you don’t find Mezcal, Mezcal finds you.” Here, nestled among the cornfields overlooking rolling pastures, lies the palenque of Anastacio Cruz Antonio and his sons Rigoberto, Abel and Pedro.

Their Single Village expression is crafted by roasting ripe agave Espadin in an earthen horno carved into the granite hillside. Roasted agave is milled using a horse-drawn molino and fermented using only ambient microbes and yeasts in open-air wooden fermentation tanks and twice distilled in small copper stills. Las Milpas offers a nose of slate and minerals, balanced by tropical fruit and citrus notes, with rose petal florals, lavender, tarragon, and pea shoots, that evolves into a long and pleasantly dry finish.

PRODUCTION NOTES:

VILLAGE: Las Milpas

PALENQUERO: Familia Cruz Antonio: Anastacio, and sons Rigoberto, Abel y Pedro

STATE: Oaxaca

REGION: Valles Centrales, above San Dionisio Ocotepc

MAGUEY: Espadin

AGAVE SPECIES: A. angustifolia haw

AGE OF MAGUEY: 8-10 years

ELEVATION: 5600 feet (1700 meters)

ROAST DURATION: 4 days

TYPE OF WOOD: Encino

MILLING: Horse drawn molino

SIZE OF TINAS: 1400 L

FERMENTATION DURATION: 7-10 days

WATER SOURCE: Local spring (manantial)

STILL TYPE: Copper

STILL SIZE: 350 L

ABV OF MEZCAL: 46%