

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 PAPALOME

We met our first producer for our Vino De Mezcal series, Fernando Caballero Cruz five or six years ago at the annual Dia de los Magueyeros. He and his family live in the Mixteca Alta region. The trip in to Teozacoalco is about 5 hours on the worst rock and dirt road we have ever been on. The maguey Papalometl is named in Nahuatl for the butterfly (papalotl), Scientific name: agave Cupreata and looks like a giant Tobala. Distillation takes place in a stainless pot with a clay condensor and Carrizo (Mexican bamboo) tube. Earthy, dark and delicious. The nose is like sinking into a rich leather chair. A palate of leather, slate, a hint of black olive and meatiness. A medium long finish starting with slightly sweet notes of dark dried black cherries that gives way to an earthy, savory mushroom. Enjoy!

PRODUCTION NOTES:

VILLAGE: San Pedro Teozacalco

PALENQUERO: Fernando “El Bigote” Caballero Cruz, Fernando Caballero Miguel

STATE: Oaxaca

REGION: Mixteca Alta

MAGUEY: Papalometl, Tobala

AGAVE SPECIES: A. cupreata, A. potatorum

AGE OF MAGUEY: 10-12 years

ELEVATION: 1590 meters (5216 feet)

ROAST DURATION: 4-5 days

TYPE OF WOOD: Mezquite, Huamuchil, Eucalyptus

MILLING: Molino, Animal

SIZE OF TINAS: 220 L

FERMENTATION DURATION: 5-7 days

WATER SOURCE: Spring

STILL TYPE: Steel / Clay

STILL SIZE: 60 L

ABV OF MEZCAL: 45%

