

# 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.



## SAN PEDRO TAVICHE

Del Maguey brings you this very limited edition Vino de Mezcal™ series made in a remote mountain valley corner of Ocotlan, Oaxaca. We have worked nine long years to finally make this particular mezcal available. Taviche gets its unique flavor from the blending of three wild agaves; 100% mature unpropigated Espadin, Tobala and Tobasiche. The earth roasted hearts are ground by men using giant mallets, fermented naturally by airborne microbes and distilled slowly twice in a tiny 150 liter copper still. Taviche has many layers of dried sweet fruit (dates and raisins), hazelnuts, sweet cedar and a hint of standing in a chocolate mist. In the background are dark herbaceous hints of dried tarragon and a bit of nutmeg.

### PRODUCTION NOTES:

**PALENQUERO:** Albert “Beto” Hernandez Luis, Juan Hernandez, Laurentino Hernandez

**STATE:** Oaxaca

**REGION:** Valles Centrales

**MAGUEY:** Espadin, Tobala and Tobasiche

**AGAVE SPECIES:** A. angustifolia haw, A. potatorum, A. karwinski

**AGE OF MAGUEY:** 8 - 30 years

**ELEVATION:** 1600 meters (5250 feet)

**MILLING:** By hand with mallets

**SIZE OF TINAS:** 1400 L

**FERMENTATION DURATION:** 15-25 days

**WATER SOURCE:** Spring

**STILL TYPE:** Copper

**STILL SIZE:** 150 L

**ABV OF MEZCAL:** 49%