

# Del Maguey History

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Del Maguey (pronounced: ma-gay) brings you a collection of fine, rare, unblended mezcals made by individual family producers in tiny remote villages scattered throughout the state of Oaxaca (pronounced: wah-ha-kah), Mexico. Each Del Maguey Mezcal bears the name of the village where it is produced. The highest level of integrity is maintained in order to preserve this art which is revered by the peoples of the mountains, plains and fertile valleys of this magical region.

Using natural processes over four hundred years old, the village palenquero (maker) captures the true body and spirit of mezcal with only two ingredients: water and the heart of the maguey (agave).

The hearts of maguey are roasted over hot stones in a pit in the ground for three to five days covered with earth. They are then ground to a mash using horse-powered stone mills, followed by a long period of natural fermentation in wooden vats and finally distilled twice, very slowly, in wood-fired clay or copper stills.

These mezcals are truly unlike any others. They are the most rare, pure and fine available in the world. Their flavor has been described as smokey, true, deep and warm. Our production is only available in exclusive quantities, for each different village's mezcal, to preserve 16th century style and quality.



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