



DEL MAGUEY WILD PAPALOME

£146.00

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SKU: LIMDMPAP

Categories: [Mezcal](#), [Cinco de Mayo](#)

Del Maguey was founded by internationally renowned artist Ron Cooper in 1995. Ron was instrumental in bringing true Single Village Mezcal to the world and one of the first to work with single villages.

The mezcals in the Del Maguey range are made by Zapotec Mexican Indian producers (palenqueros) and their families in tiny remote villages scattered throughout the state of Oaxaca, Mexico. Each mezcal is named after the village where it is made.

Artisanal production and

made by hand using 400 year old techniques passed down from father to son. All the mezcals are 100% agave, locally sourced and either cultivated or wild (Silvestre).

Through deep cultural relationships with Zapotec Mexican Indian producers in the remote villages of Oaxaca, Mexico, Del Maguey harnesses ancient, original organic processes. Combining these methods with varying micro-climates and terroir gives each creation its own unique, rich, sweet and smoky character. Del Maguey Mezcals are true single village mezcal; pre-green, pre-organic and pre-Fair-Trade.

Tasting Notes: Earthy, dark and delicious 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.

Due to limited production, this special edition mezcal is available only as one bottle per person, per order.

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