

MEZCAL DELIRIO DE OAXACA AÑEJO

100% maguey and certified by the
Mexican government / CRM.

MAGUEY Espadín & Madrecuishe

ORIGIN Matatlán, Oaxaca

ARTISANAL PROCESS



80 Proof



HARVESTING

Maguey espadín by hand after
8 to 10 years of growth and
madrecuishe after 12 years



COOKING

In a wood-fueled underground
conical stone oven



MASHING

Horse drawn
stone wheel



FERMENTING

100% natural from
aboriginal yeasts



DISTILLING

Double distilled in
copper alembic



AGING

Aged for a minimum of twelve
months in medium toasted
new American oak barrels

The final product has a robust woody profile with elegant sweet notes from aging in new casks and thin fruity notes that result from the blending of both magueys.