



TASTING NOTES

Maguey & Co.

THE HOUSE OF MEZCAL

Detailed Tasting Notes

View, smell and taste notes for every expression in the range — for buyers, sommeliers, and bar teams. All expressions are 100% agave, made at one family palenque in San Luis del Río, Oaxaca, by ancestral method.

Few bottles. Real stories.

3 EXPRESSIONS · 2 BRANDS

JUNE 2026 · V1

CONFIDENTIAL TO TRADE

How to read these notes.

Mezcal is a sipping spirit. Serve neat, at room temperature, in a copita or small clay veladora. Sip — never shoot — and let the spirit open between sips.

View

The spirit's clarity and hue, judged against the light. A clean, bright mezcal is the first sign of careful distillation.

Smell

The aroma, given a moment in the glass before nosing gently. Smoke, mineral, herb, and floral notes reveal the agave and the fire.

Taste

The palate from entry to finish — weight, acidity, minerality, spice — and how long the flavour carries.

SHARED PRODUCTION

One palenque, one method.

Every expression in this document shares these credentials.

All three expressions are produced at the same family-run palenque in San Luis del Río, Tlaxcolula de Matamoros, Oaxaca — one of the heartlands of mezcal. The differences you taste come from the agave and its years in the field, not from the method, which is held constant and ancestral throughout.

100% AGAVE

SAN LUIS DEL RÍO, OAXACA

CONIC OVEN ROASTING

TAHONA GRINDING

PINE WOOD FERMENTATION

DOUBLE DISTILLATION

A note on maturation: the years shown for each expression are the time the agave spends growing in the field before harvest — the patience the plant demands — not barrel ageing. All three are *joven* (young, unaged) mezcals.

BRAND ONE

Somos Pecadores

The Spirit of Rebellion — 45% ABV

"We are Sinners." Mezcal as it was before the category was tamed for export — smoky, untamed, unapologetically bold. For the brave.

SOMOS PECADORES

Young Espadín

AGAVE	MATURATION	ABV
Espadín	7–10 years	45%
VIEW	Crystal clear with silver hues.	
SMELL	Warm tar and smoke over herbaceous sage and thyme, with mineral, metallic depth.	
TASTE	Intense and generous, with bright acidity carrying saline minerality, sage and thyme, and cracked black-pepper spice through a long, smoky finish. <i>A muscular Espadín.</i>	
SERVE		
Neat in a copita as a sipping mezcal, or as the backbone of a smoke-forward Margarita, Negroni, or Paloma where its weight stands up to mixing. The awarded house expression — the one to pour first.		

Difford's Guide

EXCEPTIONAL

★★★★★

2025

CERTIFIED

SOMOS PECADORES

Young Tobalá

AGAVE

Tobalá

MATURATION

13–15 years

ABV

45%

VIEW

Crystalline with blue hues.

SMELL

Rich mineral and vegetable aromas, floral flashes, slight smokiness with tobacco notes.

TASTE

Medium length, with a slightly bitter finish carrying mineral and vegetable notes.

SERVE

A rarer, slower agave — best appreciated neat, sipped slowly to let its mineral and floral complexity unfold. A connoisseur's pour for the back bar and guided tastings.



BRAND TWO

Sabia Maria

The Refined Expression — 40% ABV

A tribute to patience, precision, and feminine intuition. Where Somos Pecadores is rebellion, Sabia Maria is restraint — built for the table.

SABIA MARIA		
Young Espadín		
AGAVE	MATURATION	ABV
Espadín	7–13 years	40%
VIEW	Crystal clear with a silver hue.	
SMELL	Mineral aromas and herb.	
TASTE	Intense mineral aromatic potency, fresh grass, and citrus-peel notes. <i>Clean, elegant, and food-friendly.</i>	
SERVE	The table mezcal: neat alongside food, or in delicate, citrus-led cocktails where its restraint and freshness can be read clearly. Built for restaurants, hotel bars, and pairing menus.	



A shared language.

For staff training and menu copy.

Mineral / saline

A clean, wet-stone or faintly salty character — a hallmark of San Luis del Río terroir.

Herbaceous

Green, aromatic notes such as sage, thyme, or fresh-cut grass.

Smoke

From the conic-oven roast over pine wood. In artisanal mezcal it is integrated, not acrid — a seasoning, not the whole dish.

Joven

"Young" — unaged mezcal, bottled clear to show the agave and the craft without barrel influence.

Espadín

Agave Angustifolia. The most widely cultivated maguey; the workhorse of fine mezcal.

Tobalá

Agave Potatorum. Smaller and slower-growing — wild — prized for floral, mineral complexity.

Pour with confidence

The House of Mezcal

Trade & tastings

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Maguey & Co. is a trading name of LapalmaTrade Ltd.
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We run trade tastings and staff education on request — ask about a session for your team.

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