



FIDENCIO TOBALÁ



MEZCAL FIDENCIO

Fidencio Mezcal was started by 4th generation Maestro Enrique Jiménez in 2007 using generations of family knowledge, estate grown Espadín, and responsibly sourced wild agave. Named in honor of Enrique's great grandfather, Fidencio Mezcal embodies the classic spirit and deep seated traditions of the family's lineage which continues in this family owned and run palenque.

MAESTRO

Enrique Jiménez

MAGUEY (AGAVE)

Tobalá (A. Potatorum)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats for 4-7 days (with bagasso)

DISTILLATION

2x in 500 liter alembic of copper (with bagasso)

NOTES

Aroma - Bright fruit, light smoke and minerals

Taste - intense and complex mix of fruits and minerals with a long briny finish

Texture - bright acidity, unctuous mouthfeel

ABV

Varies by batch

