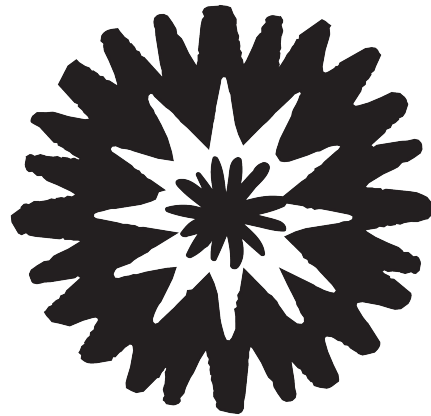
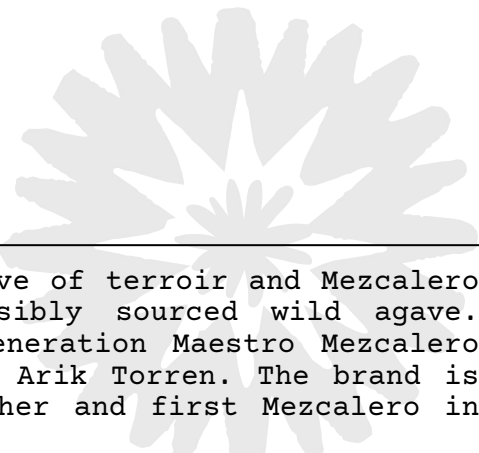


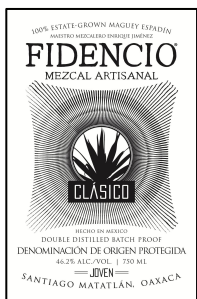
FIDENCIO
SPIRITS
IMPORT COMPANY



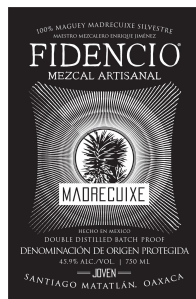
FIDENCIO



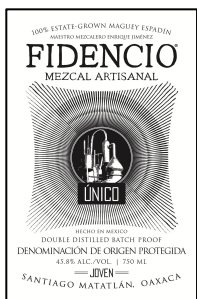
Focused on making exquisite mezcals that are expressive of terroir and Mezcalero while using only estate grown Espadín and responsibly sourced wild agave. Established in 2007 as a partnership between 4th generation Maestro Mezcalero Enrique Jimenez, Hotelier Amy Hardy and Restaurateur Arik Torren. The brand is named for Fidencio Jimenez, Enrique's great grandfather and first Mezcalero in his lineage.



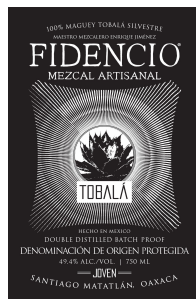
Fidencio Clásico uses 100% espadín from the Jimenez estate. Using all capón (mature) agave and bottling at batch proof means a full bodied, complex mezcal that can be enjoyed every day. This expression represents more than 120 years of family heritage and experience and is the perfect place to begin any mezcal journey.



Madrecuixe is a sub-varietal of Agave karwinskii. These agave grow taller rather than rounder. Providing less sugars, have lower yields and get mezcals that are both rich and mineral forward. We use all wild agave responsibly sourced from the mountains around Santiago Matatlán.



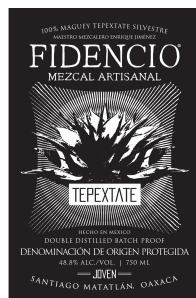
Fidencio Único is truly a unique mezcal as it explores Espadín from another perspective, evoking the sense of eau-de vie of agave. Instead of typical wood roasting, the agave are neutrally cooked over dry, radiant heat for 3 days. This lets the Espadín shine brightly because there is no smoke profile. Perfect for spirited cocktails, and spirited conversations.



Tobalá is a tiny agave with a bold soul. With high levels of saponins and terpenes, we get mezcals that are very complex, often lighting up all the tastebuds. Extra care is taken when harvesting because when raw it will irritate the skin of even the most seasoned. From Enrique's hands these mezcals will often be both fruity and saline.



Our Pechuga is a third distillation of Fidencio Clásico. Made once a year to celebrate the harvest. Made with fresh fruits of quince, pineapple, apples, bananas, and guava. A chicken breast hangs during distillation, creating a higher level of complexity and an outstanding textural experience.



Tepextate is a large agave that can take a very long time to mature, typically 14-18 years with some needing 30 years. Mezcals from this agave are typically bold with distinct moments of green, fruits and spice. With this amount of time in the ground Tepe's are incredibly expressive of terroir.



FIDENCIO CLÁSICO



MEZCAL FIDENCIO

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MAESTRO

Enrique Jimenez

MAGUEY (AGAVE)

Espadín (A. Angustifolia), puro capón

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats for 7-13 days

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

Aroma - delicate wood smoke, poblano chile, dried tobacco

Taste - red apples, pine, bbq'd agave

Texture - full body, rich mouthfeel, spicy finish

ABV

Varies by batch, 45-50%

SUGGESTED PAIRINGS

Hard cheeses with notes of butterscotch, minerals or biscuits such as Balarina aged gouda from Holland or Alma de Cerron 10 month goat cheese from Spain.



FIDENCIO ÚNICO



MEZCAL FIDENCIO

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MAESTRO

Enrique Jimenez

MAGUEY (AGAVE)

Espadín (A. Angustifolia), puro capón

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Brick / steam powered radiant heat

MILL

Tahona

FERMENT

Wild fermented in pine vats for 7-13 days (with bagasso)

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

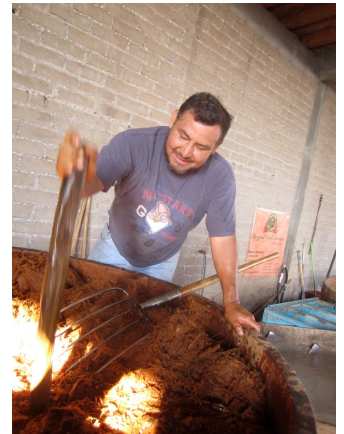
Aroma - green apple, baked pear, caramelized agave

Taste - candied nuts, ripe agave, wet earth

Texture - medium body, warm and prickly

ABV

Varies by batch, 45-50%



FIDENCIO PECHUGA



MEZCAL FIDENCIO

Focused on making exquisite mezcals that are expressive of terroir and Mezcalero while using only estate grown Espadín and responsibly sourced wild agave. Established in 2007 as a partnership between 4th generation Maestro Mezcalero Enrique Jimenez, Hotelier Amy Hardy and Restaurateur Arik Torren. The brand is named for Fidencio Jimenez, Enrique's great grandfather and first Mezcalero in his lineage.

PECHUGA

Pechuga is a mezcal traditionally made as a celebration of harvest. Every producer has their own recipe that typically reflects the season, bounty and their personal taste. For our Pechuga, we put a batch of Fidencio Clásico back into the still and add fresh quince, pineapple, apple, banana and guava. We then hang a chicken breast (pechuga de pollo) inside of the still and make a third distillation. The result is an extraordinary expression of agave layered with flavors from the fresh fruit. Additionally, there is a significantly rich texture which is largely due to the pectin and glycerin from the fruit along with the collagen from the pechuga. The process elevates our base Clásico to another level of complexity and taste.

MAESTRO

Enrique Jimenez

MAGUEY (AGAVE)

Espadín (A. Angustifolia),
puro capón

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats for 7-13 days (with bagasso)

DISTILLATION

3x in 300 liter alembic of copper (with bagasso)

NOTES

Aroma - banana, quince, roasted agave

Taste - grilled pineapple, spicy fruit, roasted game

Texture - rich mouth-feel with a long finish

VINTAGE

2019 - 47.8% / 900 liters



FIDENCIO MADRECUIXE



MEZCAL FIDENCIO

Focused on making exquisite mezcals that are expressive of terroir and Mezcalero while using only estate grown Espadín and responsibly sourced wild agave. Established in 2007 as a partnership between 4th generation Maestro Mezcalero Enrique Jimenez, Hotelier Amy Hardy and Restaurateur Arik Torren. The brand is named for Fidencio Jimenez, Enrique's great grandfather and first Mezcalero in his lineage.

MAESTRO

Enrique Jimenez

MAGUEY (AGAVE)

Madrecuixe (A. Karwinski)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats for
7-13 days (with bagasso)

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

Aroma - sweet smoke, roasted agave and fresh rain
Taste - brûléed sugar, fresh cut wood and wet stone
Texture - fresh and bold with a velvet finish

ABV

Varies by batch



FIDENCIO TOBALÁ



MEZCAL FIDENCIO

Focused on making exquisite mezcals that are expressive of terroir and Mezcalero while using only estate grown Espadín and responsibly sourced wild agave. Established in 2007 as a partnership between 4th generation Maestro Mezcalero Enrique Jimenez, Hotelier Amy Hardy and Restaurateur Arik Torren. The brand is named for Fidencio Jimenez, Enrique's great grandfather and first Mezcalero in his lineage.

MAESTRO

Enrique Jimenez

MAGUEY (AGAVE)

Tobalá (A. Potatorum)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats for 12 days (with bagasso)

DISTILLATION

2x in 300 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



FIDENCIO TEPEXTATE



MEZCAL FIDENCIO

Focused on making exquisite mezcals that are expressive of terroir and Mezcalero while using only estate grown Espadín and responsibly sourced wild agave. Established in 2007 as a partnership between 4th generation Maestro Mezcalero Enrique Jimenez, Hotelier Amy Hardy and Restaurateur Arik Torren. The brand is named for Fidencio Jimenez, Enrique's great grandfather and first Mezcalero in his lineage.

MAESTRO

Enrique Jimenez

MAGUEY (AGAVE)

Tepextate (A. Marmorata)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats for 13 days (with bagasso)

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

Aroma - jalapeño, berries and spice

Taste - edamame, cherries, blackberries, spice

Texture - bold and spicy

ABV

Varies by batch



MEZCAL DEL AMIGO

JOVEN



DEL AMIGO

Founded in 2003, Del Amigo is the family-owned brand of maestro mezcalero Enrique Jiménez of Fidencio Mezcal. For this expression, Enrique uses a unique approach cooking half their estate grown agave using radiant heat for neutral flavor, while pit roasting the other half, offering extraordinary taste for an exceptional value.

MAESTRO

Enrique Jimenez

MAGUEY (AGAVE)

Espadín (A. Angustifolia)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

50% Earthen pit / black oak, 50% neutrally cooked over dry, radiant heat

MILL

Tahona

FERMENT

Wild fermented in pine vats for 3-5 days (with bagasso)

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

Aroma - roasted agave, citrus fruit

Taste - sweet bbq, subtle smoke, black pepper, mineral finish

Texture - rich, medium body clean finish with medium acidity

ABV

43%

