

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 Jiménez

MAGUEY (AGAVE)

Espadín (A. Angustifolia)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

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

MILL

50% Tahona / 50% Roller Mill

FERMENT

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

DISTILLATION NOTES

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

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%

