



# FIDENCIO CLÁSICO



## 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)

Espadín (A. Angustifolia), puro capón

## 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 - delicate wood smoke, green pepper, dried tobacco  
Taste - red apples, pine, bbq'd agave  
Texture - full body, rich mouthfeel, spicy finish

## ABV

Varies by batch, 45-50%

