

FIDENCIO PECHUGA



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.

PECHUGA

Pechuga is a special expression that undergoes a third distillation using Fidencio Clásico. Crafted annually to celebrate the harvest, it features a unique blend of fresh fruits, including indigenous quince, pineapple, apples, bananas, and guava. During distillation, pechuga de pollo is suspended in the bell of the still creating a higher level of complexity delivering exceptional texture layered with the flavors from the fruit.

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 5 days (with bagasso)

DISTILLATION

3x in 500 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

ABV

Varies by batch

