

FIDENCIO ÚNICO



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

Steam powered radiant heat

MILL

Tahona

FERMENT

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

DISTILLATION

2x in 500 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%

