

# FIDENCIO MADRECUIXE



## 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)

Madrecuixe (A. Karwinski)

## 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 - 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

