

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

MEZCAL DEL AMIGO

Del Amigo Mezcal

Mezcal Del Amigo Joven is an unaged mezcal made by Master Mezcalero Enrique Jimenez of Fidencio Mezcal.

The agave is espadin and the village is Santiago Matatlan, Oaxaca. This mezcal is pit roasted with black oak, fermented with the solids by wild yeast, double distilled in 500L wood fired copper pots. Del Amigo is a delicious mezcal at an exceptional value.

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