

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Fidencio Clasico Mezcal

Fidencio Mezcal embodies the tradition and creativity of Oaxaca. With four generations of knowledge and the finest estate grown agave.

The agave for the Clasico are roasted in the traditional method. The oven is stone lined earthen pit. A fire of Encino, the local black oak, is lit in the pit, which heats up the stones. When the fire goes out and the stones are hot the agave is piled in the pit and buried. Distilled twice in a traditional, wood fired, simple Alembic.

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