

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Fidencio Madrecuixe Mezcal

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

Madrecuixe is a wild mountain agave with a very low yield. It is harvested after 10-12 years and pit roasted over black oak for five days. It is then rested for two weeks before it is double distilled. The nose is vegetal, mineral and floral. The smoke is bold which is balanced with firm, mouthwatering acidity. Notes of leather and stone with a caramelized sugar sweetness. The finish is long and dry.

This is a full bodied, complex sipper.

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