

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Fidencio Pechuga Mezcal

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

The distillation process for the Pechuga is what makes it unique. Undiluted Clasico is put back in the still for a third distillation and bottled, undiluted at 45.4%. Along with the mezcal, we add our traditional mixture of fruit: quince, apples, bananas, pineapple and guava. All of the fruit are harvested from the mountains of Oaxaca

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Fidencio Pechuga Mezcal

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

The distillation process for the Pechuga is what makes it unique. Undiluted Clasico is put back in the still for a third distillation and bottled, undiluted at 45.4%. Along with the mezcal, we add our traditional mixture of fruit: quince, apples, bananas, pineapple and guava. All of the fruit are harvested from the mountains of Oaxaca

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Fidencio Pechuga Mezcal

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

The distillation process for the Pechuga is what makes it unique. Undiluted Clasico is put back in the still for a third distillation and bottled, undiluted at 45.4%. Along with the mezcal, we add our traditional mixture of fruit: quince, apples, bananas, pineapple and guava. All of the fruit are harvested from the mountains of Oaxaca

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Fidencio Pechuga Mezcal

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

The distillation process for the Pechuga is what makes it unique. Undiluted Clasico is put back in the still for a third distillation and bottled, undiluted at 45.4%. Along with the mezcal, we add our traditional mixture of fruit: quince, apples, bananas, pineapple and guava. All of the fruit are harvested from the mountains of Oaxaca