

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Tierra Blanca

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

In our farm we discovered a small vein of chalky, white soil. It was like stepping into Champagne. We have enough for 3 small batches, which we are going to spread out over 3 years. With our first batch is you still feel like you are in Matatlán, but the minerality is dialed up.

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