

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

LA VENENOSA

Raicilla Joven

Sierra del Tigre

Raicilla is a mezcal that has been produced in the state of Jalisco for over 400 years, originally named Raicilla to avoid a tax levied by the Spanish crown.

Region - Sierra del Tigre de Jalisco, village of Tienda Nueva, La Manzanilla del la Paz

Agave species - Inaequidens (Bruto)

Cooking method - earthen oven with black oak

Distillation - once in a ceramic Filipino still, very rare raicilla, with production limited to 700 liters per year

Flavor - striking aroma of cheese with a palate of chocolate and covered cherries

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