

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

LA VENENOSA

Raicilla Joven

Raicilla Sur

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 - Sur de Jalisco, village of San Juan Espanatica,
Tuxpan

Agave species - Cenizo

Cooking method - earthen oven with black oak

Distillation - twice in a ceramic still

Flavor - earth aromas, with herbs and gamey meats on the palate. It finishes dry with a gentle bitterness.

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