

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

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# LA VENENOSA

Raicilla Joven

*Tabernas*

*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 Occidental de Jalisco, village of Le Vieja,

Agave species - Maximiliana (Lechuguilla)

Cooking Method - adobe oven with black oak

Distillation - twice in a hybrid Filipino-Arabic still

Flavor - aromas of citrus peels and herbs, with a very dry palate of cooked agave.

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