

PAREJO

Juan - Lechuguilla Cenizo

LECHUGUILLA is the name for spirits made with agave in the north of Mexico. While most of the time they are 100% agave, in some cases they are blends of both agave and sotol plants.

PAREJO is the term used by the Juan Fernandez to describe when his lechuguillas are perfect.

AROMA - Wet slate, jerky, ripe papaya

TASTE - Salt water taffy, watermelon, flint

TEXTURE - Mineral dry, oily mid-palate, mouthwatering



For details check out the label & follow the QR code for a deeper dive.

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