



PECHUGA (Agave Angustifolia Haw)

Mezcal type: Mezcal joven Pechuga abocado.

Master Mezcalero: Don Celso Martinez.

Baking: Earth oven, using wood and river stones.

Milling: Chilean tahona pulled by horse.

Fermentation: Open / natural in wood vats with wild yeasts.

Distillation: Triple in copper pot still.

Region: Santiago Matatlán.

ABV: 48.5% Alc. Vol.

TASTING NOTES:

Sight:

Very bright and clear, with silver tones and powerful body. Moderate pearl formation.

Nose:

Sweet aromas to guava, pineapple, prun, apple with delicate smokey and golden apple notes. Floral hints of violets and sweet notes of cooked agave and toasted caramel.

Taste:

Of sweet character, with long presence in the mouth, it confirms its frutal notes with a sweet finish. Improves after a few minutes of served, and develops its floral and sweet potential.



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