

Cinco Sentidos

LA COLECCIÓN MIXTECA

Pechuga de Papalote

Distilled by maestro mezcalero Delfino Tobón Mejía en the verdant mountain valley fo San Pablo Ameyaltepec, this crisp and bright Pechuga uses a once-distilled batch of wild harvested Papalote (A. Potatorum & A. Macrocantha) as the base spirit. On the second distillation Delfino adds raw chicken, green apple, platano macho, star anise, fennel, cinammon, chocolate, and almonds, amongst other ingredients, to the boiling chamber of his custom-made three-plate stainless-steel / copper still. The result is a mezcal as brilliant and alive as the springs that give life to the surrounding dessert mountains that surround San Pablo.



Production Notes

Distiller: Delfino Tobon Mejia

Region: San Pablo Ameyaltepec, Puebla

Agave: Papalote (A. Potatorum & A. Macrocantha)

ABV: 49.6%

Milling: Mechanical

Distillation: Double Distilled in homemade 3 plate steel/coppe still

Batch Size: 203 liters

Tasting Notes

Aromas: Notes of spices such as anise and cinnamon can be picked up on from meters away the minute this bottle is opened.

Palate: Reminiscent of the holidays, this mezcal has strong notes of baking spices and green apple.

Imported And Bottled by CH Distillery, Chicago IL