

Cinco Sentidos

LA COLECCIÓN MIXTECA

Pechuga de Azul



Distilled by maestro mezcalero Delfino Tobón Mejía in the verdant mountain valley of San Pablo Ameyaltepec, this crisp and bright Pechuga uses a once-distilled batch of locally-grown agave Azul (a. Tequilana Weber) as the base spirit. For the second distillation Delfino adds raw chicken, green apple, plátano macho, star anise, fennel, cinnamon, 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 dessert mountains that surround San Pablo.

Production Notes

Distiller: Delfino Tobón Mejía

Region: San Pablo Ameyaltepec, Puebla

Agave: Azul (a. Tequilana Weber)

ABV: 48.2%

Milling: Mechanical

Distillation: Double-distilled in homemade 3 plate steel/copper still

Batch Size: 200 liters (44 cases)

Tasting Notes

Aromas: The spiced nose channels memories of wintertime celebrations, along with banana pudding and a hint of chili peppers.

Palate: Anise, coffee cake, cinnamon, almonds, snickerdoodle, bananas foster