



# Ibérico

You might know Ibérico is the legendary jamon (ham) made from free-range, acorn-fed, black-footed Ibérico pigs from Spain.

When Chef José Andrés and his team at ThinkFoodGroup visited Santa Catarina Minas, Chef Ruben García suggested replacing the chicken breast of Pechuga with Ibérico ham. He shipped some to Oaxaca, and Ibérico was born.

The award-winning result is a wonderful marriage of flavors and aromas and an innovative expression of pure clay-still mezcal—with a hint of Jamon!

**QUICK FACT**  
 Ibérico is made in the same style and season as Pechuga, but the chicken breast is replaced with Jamon Ibérico.

## TOPLINE TASTING NOTES:

HARVEST FRUITS AND SPICES • STAR ANISE  
 CURED MEAT • SALINITY

## SINGLE VILLAGE INFORMATION:

**Village, State:** Santa Catarina Minas, Oaxaca

**Palenquero:** Florencio Carlos Sarmiento, Florencio Carlos Vasquez, Luis Carlos Vasquez, Luis Carlos Martinez

**Agave Varietal:** Espadín

**Milling:** Wooden bats, by hand

**Still Type:** Clay

**ABV:** 49%



*In 1995, Del Maguey introduced artisanal mezcal to the world, celebrating the traditions of ancestral villages that give each unique expression its own rich, complex “taste of place.”*

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