



Pechuga

Pechuga is a mezcal for celebration. Its production is limited to year's end because wild mountain apples and plums must be in season, at the end of the harvest.

Pechuga begins with Minero mezcal that has already been double distilled. The family puts the mezcal back in the still and adds the seasonal fruits, along with spices and nuts.

A pechuga (chicken breast) is suspended in the still to balance the flavor, and a long third distillation is begun. Afterwards, the pechuga is hung in the family Altar room.

Along with layered notes of harvest fruit, spices, and citrus, Pechuga is also salty, soft, and yes—tastes a bit like chicken!

QUICK FACT

This is a limited, seasonal mezcal made with spices, fruits, and a chicken breast commemorating the late fall harvest.

TOPLINE TASTING NOTES:

HARVEST FRUITS AND SPICES • BASIL • LEMON
CLOVE • OCEAN

SINGLE VILLAGE INFORMATION:

Village, State: Santa Catarina Minas, Oaxaca

Palenquero: Florencio Carlos Sarmiento, Florencio Carlos Vasquez, Luis Carlos Vasquez, Luis Carlos Martinezz

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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