

DEL MAGUEY SINGLE VILLAGE® MEZCAL

Pechuga has a nose of basil, lemon, ocean, and fruit. It is almost scotch-like in its smoky taste. And yes, in addition it is salty, very soft, and tastes a wee bit like chicken. The Pechuga production season is limited to year end due to the special ingredients: Wild mountain apples and plums that must be in season and cannot be substituted. This mezcal is the most rare we have ever encountered.



PECHUGA SANTA CATARINA MINAS

Pechuga begins with Minero mezcal that has already been double distilled. In preparation for a third distillation they place about 100 liters of mezcal in the still and add about 100 kilos of wild mountain apples and plums, big red plantain bananas, pineapples, a handful of almonds and a few pounds of uncooked white rice. Next, a whole chicken breast (pechuga), skin removed, bone structure complete, is washed in running water for about three hours to remove any grease. This is then suspended by strings in the atmosphere of the still and a 24 hour, third distillation is begun. The vapor passes over the pechuga and condenses into a crystal clear liquid that has an amazing taste and smoothness. The reason for the breast they say, is so the mezcal is not dominated by the fruit...a balance. Upon completion the pechuga is removed from the still and hung in the family Altar room...the most important space in the house.

PRODUCTION NOTES:

VILLAGE: Santa Catarina Minas

PALENQUERO: Florencio Carlos Sarmiento, Florencio Carlos Vasquez, Luis Carlos Vasquez, Luis Carlos Martinez

STATE: Oaxaca

REGION: Valles Centrales

MAGUEY: Espadin/ Pechuga

AGAVE SPECIES: A. angustifolia haw

AGE OF MAGUEY: 8-12 years

ELEVATION: 5052 feet (1540 meters)

ROAST DURATION: 4-5 days

TYPE OF WOOD: Huizache, Algaroble, Plum, Oak, Zapote, Jacaranda, Mango, Jarilla, Eucalyptus, Araucaria, Castor, Pitayo

MILLING: By hand

SIZE OF TINAS: 1400 L

FERMENTATION DURATION: 15-25 days

WATER SOURCE: Well

STILL TYPE: Clay

STILL SIZE: 120 L

ABV OF MEZCAL: 49%