

ORIGEN RAÍZ PECHO DE VENADO



MEZCAL ORIGEN RAÍZ

Born from a project between the Saravia family of Durango and Asis & Don Valentin Cortes of Oaxaca, Origen Raiz is a brand that is committed to a holistic path for the future. From grassland restoration at El Ojo Durango to community empowerment at Las Quebradas Durango, to the pursuit of excellence guided by Oaxacan tradition. Origen Raiz delivers this vision via exquisite mezcal and sotol.

PECHO

Pecho means 'from the heart' in Zapotec. Usually made twice yearly for celebrations, these expressions mark significant moments in life and are meant to be shared to commemorate them. These pechugas are twice distilled, with the addition of venison, apples, bananas, guava, orange, pineapple, prunes, almonds and just a touch of anise. Enjoy with love, respect and gratitude. Dixeebe!

MAESTRO

Don Valentin Cortés

VINATERO

Don Job Rodriguez

MAGUEY (AGAVE)

Cenizo (A. Durangensis),
puro capón

VILLAGE

Rancho El Ojo, Malpaís, Durango

OVEN / FUEL

Conical earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats
for 5-14 days (with bagasso)

DISTILLATION

2x in 280 liter alembic of
copper (with bagasso)

NOTES

Aroma - Coming soon
Taste - Coming soon
Texture - Coming soon

ABV

Varies by batch

