LA VENENOSA
TABERNAS III EDICIÓN

LA VENENOSA, ESPIRITUS DE JALISCO

Exploring the traditional spirits of Jalisco including raicilla, tutsi and tepe.

TABERNAS

In order to provide excellent quality raicilla at an approachable price, we got creative. Esteban, the founder of La Venenosa, found a producer who had been holding a large batch of amazing raicilla for many years and was happy to sell it at a special price. We realized that we could continue to find opportunities like this by batch hunting at different tabernas, which is the local name for distilleries and a very fitting name for these expressions.

MAESTRO

Jose Salcedo

MAGUEY (AGAVE)

Chico Aguiar (A. Angustifolia) & Lechugilla (A. Maximiliana)

VILLAGE

El Mosco, Sierra Occidental

OVEN/ FUEL

Above ground adobe / black oak

MILL

Small mechanical

FERMENT

Wild fermented in tomba (with bagasso)

DISTILLATION

2x in alembic of stainless steel and copper (with bagasso)

NOTES

Aroma -orange peel, oregano, green apple
Taste - lemongrass, cinnamon, oak
Texture - round, medium, fresh and spicy finish

ABV

Varies by batch