# LA VENENOSA
# SIERRA OCCIDENTAL

LA VENENOSA, ESPIRITUS DE JALISCO

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

RAICILLA

Raicilla is a historic category of agave spirits from the state of Jalisco, which offers a vast diversity of maguey. The expansive terroir, along with a unique confluence of cultures and large variety of still types, gives us an experience that is an incredible spectrum of flavor. La Venenosa bridges the gap between this unique landscape to preserve the culture and practices of these offerings.

MAESTRO

Don Ruben Peña Fuentes

MAGUEY (AGAVE)

Lechugilla (A. Maximiliana)

VILLAGE

Mascota, Sierra Occidental

OVEN / FUEL

Adobe / black oak

MILL

Small mechanical

FERMENT

Wild fermented in wood and p

DISTILLATION

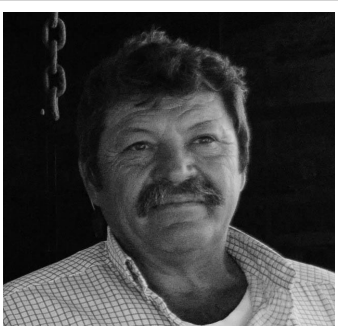
1x in alembic of stainless steel and copper (with bagasso)

NOTES

Aroma - cacao, ripe papaya, balsamic
Taste - sweet potato, caramelized agave, lemon zest
Texture - high acidity, rich and gentle finish

ABV

Varies by batch

SUGGESTED PAIRINGS

Intensely creamy cheeses play into the amazing texture of this spirit and help cut the acidity. Examples include Nancy Hudson Valley Camembert and Toma Della Rocca from Italy.