

SANTO CUVISO

LECHUGUILLA

Pechuga de Gallina

Agave lechuguilla is an agave species found only in the Chihuahuan Desert. Lechuguilla, meaning "small lettuce", grows deep inside the Copper Canyon of the Sierra Madre Occidental. The rustic vinata of our Maestro Dolores González Torres, a fourth generation master distiller from the community of Yerbaniz Batopilas, founded in 1708, is located deep in the steep mountains. After crushing the agave by hand with an ax, the 6-8 day fermentation takes place in unique stone vats that have been used for over 100 years. Maestro Torres adds a little sotol to aid in the fermentation along with local spring mountain water. The fermented agave is then loaded into a Mongol-type still with copper pots in this unique distillation processes. Dense pinewood called Higuera is used to heat the stills with direct fire.

The third distillation is dripping over a skinless chicken breast, the "pechuga" (breast), adding a soft flavor to the Lechuguilla.

Category: Lechuguilla Blanco

Agave: Lechuguilla, shrevei

Region: Sierra de Madre Occidental

Maestro: Dolores González Torres

Alcohol Volume: 47.5%

Baking: Underground stone oven

Firewood: Higuera (pine)

Grinding: By hand with an ax

Fermentation: 6 to 12 days in stone vat

Distillation: Double distillation in copper pots

Third Distillation: drip over Chicken breast

Presentation: 750ml



Appearance

Crystal clarity with medium viscosity.

Bouquet

Dry earth, bitter chocolate, roasted cocoa, fresh fig, honey, eucalyptus, avocado leaf.

Flavor

Complex with touches of apple, oak wood, cooked agave, dried mint, straw, vanilla, honey and pechuga.



