

Pechuga Mezcal

BACKGROUND

Gracias a Dios translates to "Thank God", a phrase that owners Pablo Lopez, Enrique Jimenez, Xaime Niembro, and Oscar Hernandez heard throughout their childhood. A deep commitment to family values and Mexican culture underlines our approach to producing handmade, ultra-premium quality mezcal and agave gin. Gracias a Dios values its people and the environment, employing eco-friendly practices that include water conservation, solar energy, and recyclable materials and proudly offering local employees fair wages. We are a 100% authentic, Mexican-owned company. Keeping with tradition, we celebrate our handmade process, the cultural richness of Oaxaca, and the tradition of making mezcal in an artisanal way. Our mezcal production has been passed down from 5 generations with Maestro Mezcalero, Oscar Hernandez, currently overseeing all production.

AGING

Double distilled Espadin, harvested from Oaxaca's Central Valleys. Distilled with Pechugade Guajolo. This unique mezcal is distilled with Pechuga de Guajolote (turkey breast) and local fruits (cacao, nuts, banana, apples, pineapple and raisins) used in Día de Los Muerto's altars.

TASTING NOTES

Clear. Dried fruits such as dates with a spicy and smoky finish. Predominant aromas of dried fruits and nuts followed by an evolving umami flavor and a smoky finish. Serve neat at room temperature or slightly chilled in wide rim glasses. Pechuga Mezcal is made for special occasions: weddings, anniversaries, Día de los Muertos.



750ML



ORIGIN

Oaxaca, Mexico

SIZES

750ml

TECHNICAL DETAILS

ABV: 45%, Closure: Cork

DISTILLER

Oscar Hernandez

