



Bruxo Pechuga de Maguey NO.2

Agua del Espino, Oaxaca, Mexico

Made by the Master Mezcalero Pablo Garcia in the village of Agua de Espino.

BRUXO was created by a group of friends who love & honor mezcal, its authenticity, its magic, and most of all, the people that from generation to generation have preserved its tradition.

Since 2010, we traverse Mexico honoring the rituals, smells, flavors and traditions, looking for the best mezcal that we can consider a true ELIXIR made for those who live on Earth.

DETAILS

Maguey

*Pechuga de Maguey
80% Espadin & 20% Barril*

Process

This is the stone-lined pit in which the agave pinas will be roasted. First is started in the base of pit, with river stones placed on top. When the rocks are red-hot, the pinas, which have been cut in half or in quarters, are placed in the pit. The whole thing is then covered with agave leaves and ber and straw mats, piled up with earth and left to roast for four days.

Tasting Notes

The spirit is a little floral on the nose with a marked smokiness. It has less alcohol on the palate than on the nose with peppery notes and some citrus with a cinnamon finish and sweetness on the back finish.

Pairing

Pechuga de Maguey is made when the cooked agave (Maguey) is macerated with the distillate to impart color and richness of flavor. On the nose is a sweet herbal notes that include notes of citrus and fennel and peppermint. On the palate it is round with a gritty minerality and smoke that continues on the finish.

