

PALENQUEROS

WHEN CURATING THIS COLLECTION OF DESTILADO DE AGAVE, OUR FOCUS GOES BEYOND THE VILLAGES OR AGAVE VARIETIES — THIS RANGE HONORS THE PALENQUEROS THEMSELVES: THE MASTER DISTILLERS. THEIR NAMES ARE PROUDLY DISPLAYED ON THE LABELS, WITH THEIR PORTRAITS FEATURED ON EACH BOTTLE TO HIGHLIGHT THEIR CRAFTSMANSHIP. PALENQUEROS IS A PROJECT CELEBRATING THE EXPERTISE OF SIX ARTISANAL PRODUCERS FROM VARIOUS VILLAGES IN THE STATE OF OAXACA WITH PROJECT COORDINATOR HECTOR VAZQUEZ.

VALENTE GARCÍA JOVEN • 100% MADRECUISHE



PRODUCTION

Producer	Valente Garcia
Raw material	Agave karwinskii Var.
Cooking system	Oven Pit
Grinding system	Crushed with wooden mallet
Fermentation	Natural yeast in wooden vats
Distillation	Double distillation in 350 liters copper still

In the village of Santa Maria La Pila, fourth generation producer Valente Garcia, alongside his grandson Semei, offers this stunning destilado de agave produced from cultivated Madrecuishe. Cooked in an oven pit and hand crushed with a wooden mallet, the agave is fermented in cypress and pine wood vats using the ambient yeast of the distillery before it is double distilled in a 350 liter copper pot still powered by direct fire. Bottled at still strength of 48.9% ABV. 933 bottles produced.

TASTING NOTES

Nose: Vibrant notes of quince and citrus flavors elegantly complement more subtle hints of cinnamon and smoked bacon creating a dazzling complexity.

Palate: Rich toffee sweetness is beautifully layered with undertones of roasted cacao and nutty nuances.

Finish: Marked by a persistent sweetness that lingers pleasantly, the finish highlights notes of almonds and a delicate touch of freshly scraped vanilla bean.

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