

Maestro Mezcalero	Enrique Jiménez
Village	Santiago Matatlán, Oaxaca
Oven #1	Conical Pit
Fuel	Black Oak, Encino
Oven #2, used only for Único	Radiant Heat, Steam
Mill	Tahona, Horse Drawn
Fermenters	1500 Liter Open Pine Vats
Yeast	Wild
Stills	300 L Copper Alembique, Wood Fired

Launched in 2009, Maestro Mezcalero Enrique Jiménez and partner Arik Torren set out to share traditional mezcals made through the hands, heart and mind of Enrique. Enrique is a fourth generation mezcalero and farmer, his touch is on every drop. Fidencio is named for Enrique's great grandfather Fidencio Jiménez, the first Mezcalero in the family and where it all began. The majority of Fidencio is made from Agave Espadín which is sourced exclusively from our estate. We harvest only mature agave, known as Capon, for the most sugars and best flavors. We have other agave planted on the estate and are waiting patiently for them to mature. We do work with small amounts of foraged agave for our silvestre mezcals.

Arik Torren  
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- 100% Agave Espadín
- Estate Grown
- Puro Capon
- Bottled w/o Water
- > 45% ABV
- Artisanal
- Roasted Sin Humo in a steam powered radiant heat oven
- Artisanal & not Traditional



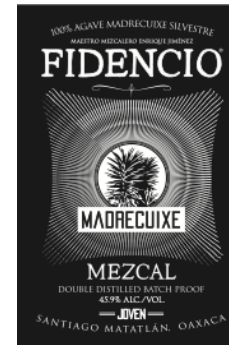
- 100% Agave Espadín
- Estate Grown
- Puro Capon
- Bottled w/o Water
- > 45% ABV
- Artisanal & Traditional



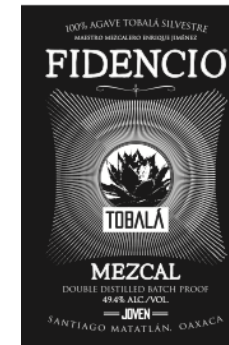
- Harvest Celebration
- Clásico is the Base
- Macerated with: Quince, Pineapple, Apple, Banana and Guava
- All Criollo and Fresh
- Distilled a Third Time
- Artisanal & Traditional



- Primero Edición
- Equal parts Tepextate, Madrecoixe and Espadín
- 50.3% ABV



- 100% Agave Madrecoixe
- Wild and Foraged
- Puro Capon
- Bottled w/o Water
- > 45% ABV
- Artisanal & Traditional



- 100% Agave Tobalá
- Wild and Foraged
- Puro Capon
- Bottled w/o Water
- > 45% ABV
- Artisanal & Traditional



- 100% Agave Tobalá
- Cultivates
- Puro Capon
- Bottled w/o Water
- > 47.4% ABV
- Artisanal & Traditional