

La Venenosa Raicilla

Raicilla: Mezcal by Definition, not by Denomination

- Raicilla is a mezcal that is produced in the state of Jalisco for over 400 years.
- In the 1780's Artisans who crafted their mezcals adapted the name Raicilla to avoid a mezcal tax levied by the Spanish Crown. The deception worked.
- Most people have little knowledge of Raicilla because the world's most famous mezcal, Tequila, became so popular that it overshadowed the other mezcal production in the state of Jalisco.
- Jalisco offers a great diversity of agave species, second only to Oaxaca. For this reason, along with diverse terroir, equipment and technique, Raicillas offer an amazing journey of flavor and history.
- La Venenosa Raicilla was created four years ago, by Chef Esteban Morales, to bring these hidden jewels to market. Esteban crisscrossed the state in search of the best producers in each region. The results today are 4 unique Raicillas made by 4 different Maestro Taberneros from 4 different regions of 4 different species of agave using 4 different techniques.

 <p>LA VENENOSA® Raicilla TABERNAS</p> <p>100% Agave spirits distilled from agave single distilled in a Filipino-arabic hybrid</p> <p>40 % alc. /vol. 750 ml.</p>	 <p>LA VENENOSA® Raicilla Sierra de Jalisco</p> <p>Don Ruben Peña Fuentes spirits distilled from agave 100% agave Maximiliana Single distilled in a Filipino-arabic hybrid</p> <p>42% alc. vol. 750 ml.</p>	 <p>LA VENENOSA® Sierra del tigre de Jalisco</p> <p>Don Luis Contreras spirits distilled from agave 100% agave Inaequidens Single distilled in clay pots</p> <p>46% alc. vol. 750 ml.</p>	 <p>LA VENENOSA® Raicilla Costa de Jalisco</p> <p>Don Alberto Hernandez spirits distilled from agave 100% agave Rhodacantha Double distilled in higuera blanca wood</p> <p>45.5% alc. vol. 750 ml.</p>	 <p>LA VENENOSA® Raicilla Sierra Volcanes de Jalisco</p> <p>Don Arturo Campos spirits distilled from agave 100% Agave Cenizo Gigante double distilled in clay pots</p> <p>Alc. 47% by vol. 750 ml.</p>	 <p>LA VENENOSA® Raicilla Puntas Don Gerardo Peña</p> <p>El Lobo de la Sierra spirits distilled from agave 100% Agave Maximiliana</p> <p>63% alc. vol. 750 ml.</p>	 <p>LA VENENOSA ETNICA TUTSI</p> <p>Maguey Masparillo Don. Rafael Carrillo Pizano Desde 2016 spirits distilled from agave</p> <p>40 % alc. vol. 750 ml.</p>
<ul style="list-style-type: none"> • Region – Sierra Occidental de Jalisco • Village – La Vieja • Agave – Maximiliana (Lechugilla), cultivated • Maestro Tabernero Don Antonio Arrizon • Distillation – 1 time in a Hybrid Filipino/Arabic • Roast – adobe oven, black oak <p><i>Nose has citrus peels and herbs. The palet is very dry with notes of cooked agave</i></p>	<ul style="list-style-type: none"> • Region – Sierra Occidental de Jalisco • Village - Mascota • Agave – Maximiliana (Lechugilla), cultivated • Maestro Tabernero Don Ruben Peña • Distillation – 1 time in a Hybrid Filipino/Arabic • Roast – adobe oven, black oak <p><i>La Venenosa Sierra has rich fruit notes like papaya and avocado. It has bracing acidity, which makes it a one of a kind cocktail component</i></p>	<ul style="list-style-type: none"> • Region - Sierra del Tigre de Jalisco • Village – Tienda Nueva, La Manzanilla de la Paz • Agave – Inaequidens (Bruto), wild foraged • Maestro Tabernero Don Luis Contreras • Distillation – 1 time in a ceramic Filipino still • Roast – earthen oven, black oak <p><i>La Venenosa Sierra del Tigre Is very rare. Production is limited to 700L per year. The nose has a striking cheese quality and tastes like chocolate covered cherries.</i></p>	<ul style="list-style-type: none"> • Region – Costa de Jalisco (Cabo Corrientes) • Village – Lanno Grande, El Tuito • Agave – Rhodacantha (Amarillo Grande and A) • Maestro Tabernero Don Alberto Hernandez • Distillation – 2 times in a Filipino style still that is made from the trunk of a Higuera Blanca tree • Roast – adobe oven, black oak <p><i>La Venenosa Costa has notes of cedar and pine. Great balance of smoke and agave.</i></p>	<ul style="list-style-type: none"> • Region – Sierra Vulcan • Village – San Juan Espanatica, Tuxpan • Agave – Cenizo Gigante cultivated • Maestro Tabernero Don Arturo Campos • Distillation 2 times in a ceramic still. • Roast – Earthen oven, black oak <p><i>La Venenosa Sur is dusty earth on the nose. Notes of herbs and game. He finish is dry and gently bitter.</i></p>	<ul style="list-style-type: none"> • Region - Sierra Occidental de Jalisco • Village – Jacales • Agave – Maximiliana (Lechugilla) • Maestro Tabernero Don Gerardo Peña AKA El Lobo de La Sierra • Distillation – 2x in Stainless Steel Alembic • Roast – adobe oven, black oak <p><i>Puntas is what we call a Raicilla that at a higher proof, in this case 63%. La Venenosa is bracing ground once again by offering the only very over proof agave spirit in the US. Its how the Maestros often drink. Stone fruits, desert herbs, while sitting on the rocket. Prepare to blast off!</i></p>	<ul style="list-style-type: none"> • Region - Masparillo de Jalisco • Village – Tatei Kie • Agave – Masparillo • Maestro Tabernero Don Rafael Carrillo Pizano • Distillation – 1x in tronco • Roast – Earthen oven, black oak