

LA VENENOSA

LA VENENOSA TABERNAS

RAICILLA

70CL | 44.50%



ANCESTRAL AGAVE SPIRIT FROM JALISCO

La Venenosa Tabernas Raicilla is an ancestral agave spirit sourced from a single small-scale distillery in the Mexican state of Jalisco, known for tequila. Raicilla differs from its world-famous cousin in its production methods and in the types of agave used to craft the spirit – in this case, 30% Chico Aguiar and 70% Lechuguilla.

A UNIQUE BRIDGE BETWEEN COASTAL AND MOUNTAIN STYLES

Raicilla is made in hugely differing regions of western Jalisco, but the main two are the “Sierra” (mountain) and Costa (coast) regions. Using lechugilla, the dominant species of agave in the Sierra region, and Chico Aguiar, the dominant agave in the Costa region, La Venenosa Tabernas provides a unique bridge between the two styles.

FRESH, FRAGRANT AND HERBACEOUS

The richly textured palate is mineral and fresh, bringing notes of cinnamon and resinous spices. On the finish are notes of liquorice, menthol and a subtle hint of lemongrass.

500 YEARS OF TRADITION

Made in Jalisco, Mexico, but falling outside the Tequila denomination, the raicillas of La Venenosa follow a distilling tradition that is nearly 500 years old. The range showcases these diverse and time-honoured distillation techniques, as well as the many varieties of agave native to the state, highlighting the terroirs of its distinct regions.



BEST ENJOYED NEAT OR IN A CITRUS COCKTAIL

La Venenosa Taberna can be enjoyed neat or mixed in cocktails, particularly with citrus fruits. For example, a Raicilla Paloma mixed with grapefruit soda, fresh lime juice, and salt.