

ORIGEN RAÍZ

DEL ESPÍRITU

Pecho de Venado

With Origen Raíz, the **Cortés** family **teamed** up with the **Saravia** family to bring us spirits that are in **balance** with **nature** and **bold** in **flavor**. This **pechuga** is made with **venison**, fruits, spices, & deep **passion** for the **culture** of mezcal. Each **batch** is **dedicated** to an **inspiration**.



Scan for
Details!

Pechuga: breast, but also a style of mezcal made by adding fruits, grains, nuts, spices, and/or meats to the final distillation. Traditionally reflecting a harvest and shared on special occasions.

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