



## ANCHO REYES ORIGINAL

### Ancho Chile Liqueur

Ancho Reyes Original is a unique liquor handcrafted according to traditional methods with chiles native to Puebla, cultivated in volcano-enriched soils. The chiles are sundried between 15 to 20 days, mashed by hand, macerated in neutral cane spirit for half a year and finally blended. After the harvest, the soil rest for three years before growing chiles again.

#### **Tasting notes**

##### **Taste**

Nice warmth followed by sweet spices and slight acidity, ending with delightful smoky notes from the ancho chile.