FiGee
FINE GOODS



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.