FiGee
FINE GOODS



ANCHO REYES VERDE

Poblano Chile Liqueur

A unique liquor handcrafted according to traditional methods with chiles native to Puebla, cultivated in volcano-enriched soils. After the harvest, the soil rest for three years before growing chiles again. During the making of Ancho Reyes Verde, each chile is hand-selected, fire-roasted and mashed by hand. Macerated in neutral cane spirit for half a year, blended and rested to allow the flavours emerge and combine harmoniously.

Tasting notes

Taste

Vibrant with herbal notes, golden pineapple and a savoury acidity at the end, wrapped by the distinctive taste of the poblano chile.