PONCHE PAJAROTE

All-natural, traditional fruit-based liqueur from Jalisco!

Grandma Celfa (my mom's mom), used to make ponche at least once a month for special occasions, parties, and welcoming friends to her home. The images I have of this tradition still stick with me today. Every time, she would put a piloncillo stone on top of the pot where she made the ponche. This stone would slowly melt, lending sweetness and flavor to her drink. This has always reminded me that gastronomic culture is often rooted in family tradition that makes it unique, and your own. As someone who leans toward experimentation, I'm always looking for new ways to experience and engage with these traditions. In my activity as an artist, as well as with my alter-ego La Princesa de Etzatlán, I have tried to experiment — sometimes obsessively — to satisfy my curiosity and discover new ways of creating. Since 2011, I have experimented constantly, researched a lot, and learned how to make ponche and liqueurs. My personal vision is expressed in PAJAROTE. Thanks to all the people who have walked with me on this journey. Thanks to all of those who have shared PAJAROTE in good company: with friends of their soul, with their partners or just sitting with a good book. - Mónica Leyva



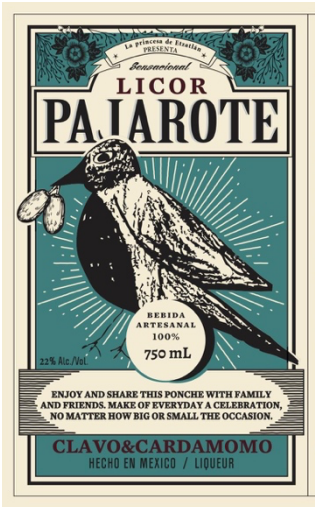


Ponche de Tamarindo

Sweet yet equally sour Tamarindo (tamarind) is typically used in aguas frescas in Mexico. This delightful ponche reminds us of childhood with its dried fruit like sweetness. Vegan!

Clavo + Cardamomo

This started with Pajaroté's producer's, Monica Levya, obsession with the smell of the clove. It is a wonderful species of clove that when combined with cardamom it explodes in the mouth and returns spicy and fine giving warmth and love to your body. Vegan!



Toronya Arandense + Romero

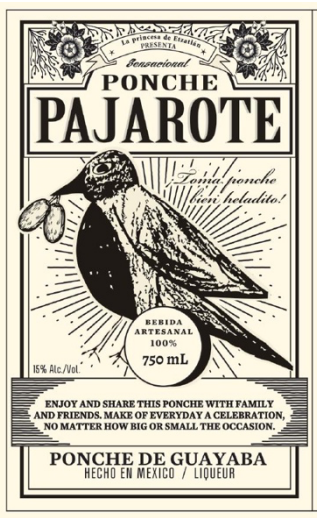


One day, David Suro, director of Siembra Spirits, told La Princesa of Etzatlan how he uses the dehydrated peels of the grapefruits for tasting Siembra Azul as a way to expand the sensory experience. This sparked the idea that together, they could create a liqueur that expresses this very sensory experience of botanicals offered in Arandas. Made with grapefruits and rosemary.

Jengibre



This ginger liqueur took a full year's worth of process to truly capture the spicy essence of its namesake root. The process begins with selection of the ginger root, macerated, and then blended with piloncillo syrup. Vegan!



Ponche de Guayaba

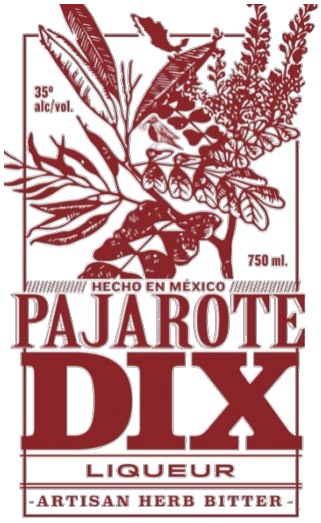
This guava ponche highlights the naturally refreshing properties of the guava fruit. Sweetened with unrefined Mexican piloncillo. Vegan!

Pajaroté Chocolate



Made with 100% cocoa.
The pure taste of chocolate. Vegan!

Pajaroté Dix



"Dix" is the artistic pseudonym, of Gertrudis, Mónica Leyva´s grandmother who inspired her since childhood to have a broader and riskier vision of life. A position she holds to this day. The spirit of Grandma Dix is present in this artisanal liquor made from the maceration of aromatic herbs and grapefruit peel, with highlights of laurel, clove and mint.