



ESTANCIA DESTILADO DE PULQUE

The Razo Family are 4th generation producers from a region that's been known for its pulque for millennia. For centuries, the pulque produced in San Isidro has been sold by the Del Razo family at traditional pulquerias in Puebla and Mexico City. Destilado de Pulque is a unique agave distillate made from the sap of the Salmiana-Manso agave, which is collected daily over the course of three months. The fresh aguamiel is then fermented into pulque and finally double distilled. Because the agave is never cooked, the distillate retains rich green and earthy notes that burst off the nose and capture the Agave salmiana characteristics.

TECH DETAILS

DISTILLATIONS: Double

ALCOHOL: 46%

REGION: Tlaxcala

BATCH SIZE: 500 Liters FERMENTER: Fiberglass Vats ALEMBIC: Copper Pot Still MAESTRO: Rodolfo Del Razo AGAVE: Salmiana-Manso TOWN: Rancho San Isidro

ABOUT ESTANCIA DISTILLERY

Estancia Raicilla is made in the town of La Estancia de Landeros which has a long history of producing exceptional agave distillates using traditional methods. The agaves used in our distillates are both wild and cultivated. They grow 1500 meters above sea level around pine and oak trees. We use oak and clay fermentation vessels. We distill in traditional copper pot stills. Our bottles are made from 100% recycled glass and every aspect of our production process is driven by sustainability.