



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.

DISTILLATIONS: Double | **ABV:** 46% | **BATCH SIZE:** 500 L
FERMENTER: Fiberglass Vats | **ALEMBIC:** Copper Pot Still
MAESTRO: Rodolfo Del Razo | **AGAVE:** Salmiana-Manso
TOWN: Rancho San Isidro | **REGION:** Tlaxcala