



ESTANCIA

PECHUGA DE GUAJOLOTE

A celebration of harvest and community fellowship, Estancia Pechuga de Guajolote is made with love and craftsmanship. We exclusively use ingredients locally sourced from the town of La Estancia de Landeros (all organic), including turkey, toasted almond, Hierba del Golpe (*Oenothera rosea*), roasted pumpkin seeds, quince, apple, plum, lemon leaves, orange peel, lima peel, and rose petals. Estancia Raicilla is made in the highlands of Jalisco. It is distilled from fermented Agave maximiliana piñas cooked in above-ground ovens built from red clay.

TECH DETAILS

DISTILLATIONS: Triple

ABV: 48%

BATCH SIZE: 250 Liters

FERMENTATION VESSEL: Clay Amphoras

STILL DESIGN: Copper pot still

MAESTRO: Alfredo Salvatierra

AGAVE: Maximiliana

TOWN: Sierra Madre Occidental

REGION: La Estancia de Landeros

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.



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|--------------|--------------|-------------|-------------------------|
| Botella N° | 327 | Lote N° | 001 |
| Alc. Vol. % | 48% | Origen | Sierra Madre Occidental |
| Fermentación | Clay Anforas | Destilación | Triple |
| Horno | | Agave | Maximiliana |

ESTANCIA
PECHUGA DE GUAJOLOTE
AGAVE SPIRIT 750 ML

BACK BAR PROJECT