



# ESTANCIA PECHUGA DE GUAJOLOTE

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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). 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 pit-roasted, fermented wild *Agave maximiliana* piñas.

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**DISTILLATIONS:** Triple | **ABV:** 48% | **BATCH SIZE:** 250 L  
**FERMENTER:** Clay Anforas | **ALEMBIC:** Copper Pot Still  
**MAESTRO:** Alfredo Salvatierra | **AGAVE:** Maximiliana  
**TOWN:** La Estancia de Landeros, Jalisco  
**REGION:** Sierra Madre Occidental