



ESTANCIA

RAICILLA DE LA SIERRA

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. After cooking for two days, the agave piñas are crushed and placed in open oak barrels and clay amphoras to naturally ferment using wild yeast. The resulting raicilla is both floral and vegetal, exhibiting fruity undertones of citrus, pear, and plum. In comparison to its agave cousins, tequila and mezcal, raicilla is considered the most fragrant in the family, and quite possibly the most versatile for mixing.

TECH DETAILS

DISTILLATIONS: Double

ABV: 45%

BATCH SIZE: 500 Liters

FERMENTATION VESSEL: Clay Amphoras & Oak Vats

STILL DESIGN: Pot still

MAESTRO: Alfredo Salvatierra

AGAVE: Maximiliana

TOWN: Estancia de Landeros

REGION: Sierra Madre Occidental

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.



BACK BAR PROJECT