



ESTANCIA

RAICILLA DE LA SIERRA

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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 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.

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**DISTILLATIONS:** Double | **ABV:** 45% | **BATCH SIZE:** 500 L

**FERMENTER:** Clay Anforas & Oak Vats | **ALEMBIC:** Pot Still

**MAESTRO:** Alfredo Salvatierra | **AGAVE:** Maximiliana

**TOWN:** La Estancia de Landeros, Jalisco

**REGION:** Sierra Madre Occidental