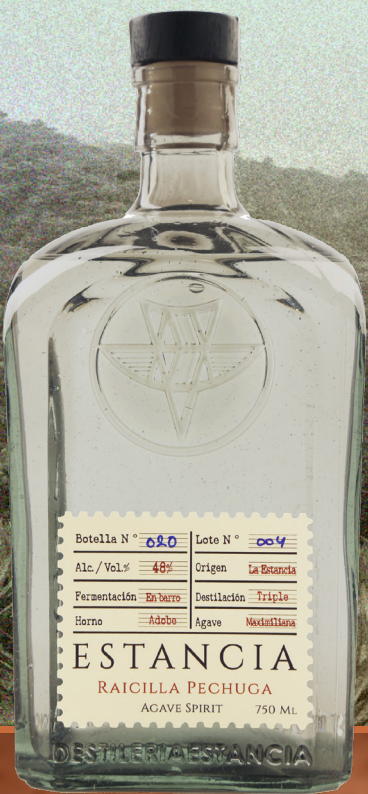


ESTANCIA DISTILLERY

ROOTED IN TRADITION. DRIVEN BY SUSTAINABILITY.

Estancia Raicilla is crafted in **La Estancia de Landeros**, Jalisco — a region known for its legacy of artisanal agave spirits. At 1500m elevation, wild and cultivated agaves grow among pine and oak. We ferment in **clay anforas** and **oak vats**, distill in **copper pot stills**, and bottle in **100% recycled glass**.



RAICILLA DE LA SIERRA

Agave: Maximiliana | **Region:** Sierra Madre Occidental

Fermenters: Clay & Oak | **ABV:** 45%

Batch: 500L | **Distilled by:** Alfredo Salvatierra

TEQUILANA

Agave: Tequilana | **Region:** Sierra Madre Occidental

Fermenters: Clay | **ABV:** 43%

Batch: 400L | **Distilled by:** Alfredo Salvatierra

DESTILADO DE PULQUE

Agave: Salmiana-Manso | **Region:** Tlaxcala

Fermenters: Fiberglass | **ABV:** 46%

Batch: 500L | **Distilled by:** Rodolfo Del Razo

PECHUGA DE GUAJOLOTE

Agave: Maximiliana | **Region:** Sierra Madre Occidental

Fermenters: Clay | **ABV:** 48%

Batch: 250L | **Triple Distilled by:** Alfredo Salvatierra