



ESTANCIA
RAICILLA DE LA SIERRA

DISTILLATIONS: Double
ALCOHOL: 45%
BATCH SIZE: 500 Liters
FERMENTER: Clay Anforas & Oak Vats
ALEMBIC: Pot Still
MAESTRO: Alfredo Salvatierra
AGAVE: Maximiliana
TOWN: La Estancia de Landeros, Jalisco
REGION: Sierra Madre Occidental



ESTANCIA
TEQUILANA

DISTILLATIONS: Double
ALCOHOL: 43%
BATCH SIZE: 400 Liters
FERMENTER: Clay Anforas
ALEMBIC: Copper Pot Still
MAESTRO: Alfredo Salvatierra
AGAVE: Tequilana
TOWN: La Estancia de Landeros, Jalisco
REGION: Sierra Madre Occidental



ESTANCIA
DESTILADO DE PULQUE

DISTILLATIONS: Double
ALCOHOL: 46%
BATCH SIZE: 500 Liters
FERMENTER: Fiberglass Vats
ALEMBIC: Copper Pot Still
MAESTRO: Rodolfo Del Razo
AGAVE: Salmiana-Manso
TOWN: Rancho San Isidro
REGION: Tlaxcala



ESTANCIA
PECHUGA DE GUAJOLOTE

DISTILLATIONS: Triple
ALCOHOL: 48%
BATCH SIZE: 250 Liters
FERMENTER: Clay Anforas
ALEMBIC: Copper Pot Still
MAESTRO: Alfredo Salvatierra
AGAVE: Maximiliana
TOWN: La Estancia de Landeros, Jalisco
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.