



# ESTANCIA

## TEQUILANA

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The Sierra Madre of Jalisco is adorned with the flourishing growth of blue agaves. At Estancia, we specialize in distilling the hearts of the Tequilana agave. These agaves are first harvested, then carefully baked in traditional adobe ovens. After several days of baking, the piñas are meticulously crushed and transferred to open clay amphoras, allowing them to ferment naturally with indigenous wild yeasts. This process leads to a double distillation in our bespoke copper pot stills. The resulting spirit boasts aromatic notes of mint, freshly cut grass, and an array of spices, epitomizing a classic distillate. This traditional method of distillation, characteristic of the Sierra Madre, leverages the mineral-rich soils to produce a uniquely flavored distillate.

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## TECH DETAILS

**DISTILLATIONS:** Double

**ALCOHOL:** 43%

**BATCH SIZE:** 400 Liters

**FERMENTER:** Clay Amphoras

**ALEMBIC:** Copper Pot Still

**MAESTRO:** Alfredo Salvatierra

**AGAVE:** Tequilana

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

**REGION:** Sierra Madre Occidental

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## 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.

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Botella N°	012	Lote N°	001
Alc./Vol.%	43%	Origen	La Estancia
Fermentación	En ánfora	Destilación	Doble
Horno	Adobe	Agave	Tequilana

**ESTANCIA**  
TEQUILANA  
AGAVE SPIRIT 750 ML

BACK BAR PROJECT