



ESTANCIA TEQUILANA

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.

DISTILLATIONS: Double | **ABV:** 43% | **BATCH SIZE:** 400 L

FERMENTER: Clay Anforas | **ALEMBIC:** Copper Pot Still

MAESTRO: Alfredo Salvatierra | **AGAVE:** Tequilana

TOWN: La Estancia de Landeros, Jalisco

REGION: Sierra Madre Occidental