



ESTANCIA RAICILLA

A SPIRIT FOR THE SENSES

WITH A 400 YEAR HISTORY IN MEXICO, THIS ARTISAN SPIRIT HIGHLIGHTS THE FLORAL CHARACTERISTICS OF THE MAXIMILIANA AGAVE. THE TERROIR OF THIS AGAVE CREATES A PROFILE OF LIGHT BOTANICAL FLORAL AROMAS THAT ARE JOINED BY NOTES OF HIBISCUS, BEACH PLUM AND PINEAPPLE. IN COMPARISON TO ITS AGAVE COUSINS, TEQUILA AND MEZCAL, RAICILLA IS A MORE FRAGRANT AND FLORAL SPIRIT IN THE AGAVE FAMILY.

PRODUCTION

Our process begins by roasting wild maximiliana agave piñas for 2 days in an above ground adobe brick oven. The piñas are ground into a pulp using a trituadora machine before the juice and fibres are fermented in open oak barrels and clay amphoraes using wild aireborne yeast. When the ferment is ready, it is double distilled in copper alembic stills to create Estancia's aromatic Raicilla. The flavor of our spirit is very much a product of the highland climate and rich red soils where our agave grows. These high altitude conditions, along with our production process, create the floral aromas that make this spirit truly special.

TASTING NOTES

Fresh botanicals on the nose and taste, which grow into more pronounced citrus and muted sugars on the back on the tongue. Not as heavy as most mezcals with more prominent floral and fresh fruit tones through the nose, with a touch of smoky tones ever so present.

PRODUCT DETAILS

AGAVE	100% MAXIMILIANA	HARVEST	WILD ORGANIC
REGION	SIERRA MADRE	PUEBLO	LA ESTANCIA, JALISCO
FERMENTATION	WILD	FERMENTERS	OAK & CLAY
ABV	45%	OVEN	CLAY MAMPOSTERIA

THE SACRIFICIAL HARVEST FIRING OF
SWEET BLEEDING HEARTS BUBBLING
FERMENT & J LAND AND
SKIES & D LATION OF
TRADITION D PURITY
A SPIRIT FOR THE
SENSES MADE BY
WITH THE BY



Botella N°	174	Lote N°	015
Alc. Vol. %	45%	Origen	La Estancia
Fermentación	Barri-Pueblo	Destilación	Doble
Horno	Adobe	Agave	Maximiliana

**ESTANCIA
RAICILLA**
AGAVE SPIRIT 750 ML
DESTILERIA ESTANCIA