

RAICILLA DE UNA

Jalisco, Mexico



Products

Raicilla is an agave spirit rooted in folklore and tradition. For more than 5 centuries, Raicilla has been produced in small batches using the original artisanal process passed down through generations. In the 1780's the Spanish Crown decided to levy a tax on alcohol and the people of Jalisco said, "No. This is not alcohol. This is our medicine. This is Raicilla." Raicilla received its Denomination of Origin in 2019 and is recognized by the TTB as an official category of Agave Spirit. Raicilla De Una is produced by Master Raicilleros, Manuel Salcedo Gutierrez and Ruben Peña Fuentes accolades include the Double Gold Award at the San Francisco World Spirits Competition. Made with 100% Maximiliana agave, grown in the Sierra Madre Occidental mountains of Jalisco. The agave is matured for 8 years and roasted in an above ground stone and adobe oven - which creates a distinctly different flavor profile than a below ground mezcal oven. Spring water is added to the roasted agave and the fermentation is a result of wild yeast in the air. Raicilla De Una is double distilled with only two ingredients: agave and water. No additives are allowed, making raicilla one of the purest and cleanest expressions of the agave spirits. The main differences between Raicilla and Tequila is the terrior (location) and the agave used in production. Made with 100% Maximiliana agave (8 years to maturity), grown in the Sierra Madre Occidental mountains of Jalisco. The agave is roasted in an above ground stone and adobe oven - which creates a distinctly different flavor profile than a below ground mezcal oven. Spring water is added to the roasted agave and the fermentation is a result of wild yeast in the air. Raicilla De Una is double distilled with only two ingredients: agave and water. No additives are allowed, making Raicilla one of the purest and cleanest expressions of the agave spirits.

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