

Raicilla De Una

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Produced by Master Raicilleros, Manuel Salcedo Gutierrez and Ruben Peña Fuentes. 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. Won the Double Gold at the SF World Spirits Competition.

Tasting Notes :

Clean, smooth, herbal, floral, lightly smokey, notes of citrus and cacao.

Area of Origin :

Jalisco

Country of Origin :

Mexico

Alcohol : 43%

