

# MEXICAT®

## SINGLE BATCH RAICILLA



Raicilla is a spirit made only in Jalisco state, from agaves distilled in remote areas. Raicilla is a mezcal – but not on the label, due to Mexican regulations. *Raicilleros* uses at least nine kinds of agave, all of them wild, some with several differing local varieties. The main agaves are the large *agave maximiliana* (sometimes called *lechugilla*), several wild varieties of *angustifolia* (such as *chico aguilar*), *rhodacantha* (local varieties, such as *amarillo*, of the “*dobadaan*” used in Oaxaca), and *inaequidens* (also used to make mezcal in Michoacan), called *bruto* because its sap irritates the human skin.

Raicilla goes way back in time; its distillation was introduced in the 1600s from the Spanish colonies in the Philippines, which resulted in the common use of the primitive Filipino double-chamber clay still.



DRAMATIC PACKAGING BASED ON  
INDIGENOUS HUICHOL ART



HARVESTING WILD *MAXIMILIANA*



CAREFUL HAND DISTILLATION



Jorge Alvarez, who also produces mezcal in Zacatecas and tequila, is very concerned with sustainability and is deeply engaged in cultivating the *maximiliana*.