



What is Sotol

It is a plant from the lily family called Dasylirion, known as the desert spoon or Sotol that grows in the desert in the north of Mexico. The Sotol has a Denomination of Origin that comprises the states of Chihuahua, Coahuila an Durango and must use be distilled from 100% of Sotol.

About this Sotol

This meaty sotol is cooked underground using mesquite and acacia, that gives this herbaceous sotol some pronounced smokey notes that balances perfectly the fruity tones, has a very long finish

Product details

Alc/Vol: 45%

Desert Spoon: Dasylirion Wheeleri Master Sotolero: Héctor Jiménez

Ranch: Ventantas, Durango Water: Fresh stream water

Cooking: Underground oven for 3

days

Milling: Crushed by hand

Fermentation: Natural in ground level

concrete tanks

Distillation: Double distilled in copper

alembic stills