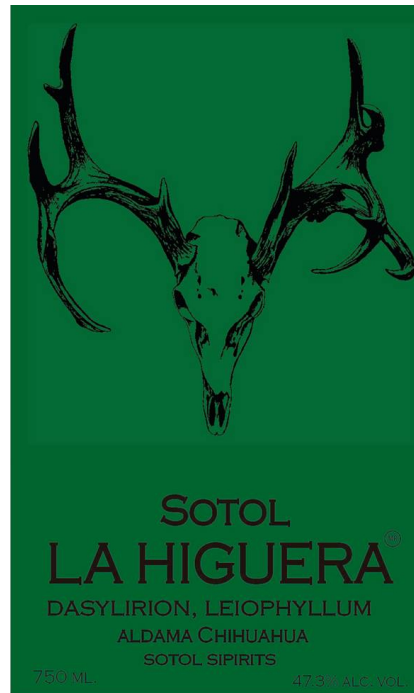


Sotol La Higuera

MASTER DISTILLER — GERARDO RUELAS
VILLAGE — ALDAMA, CHIHUAHUA
MILLING — AX AND GRINDER
FERMENTATION — WILD YEAST IN PINE VATS
DISTILLATION — 2X IN COPPER ALEMBIC



The Wheeleri has a rounded balance of earth, herbs and fruit. The nose is more herbal with hints of shortbread. The palate shows more of the herbs with hints of pineapple.



The Leiophyllum has notes of wet soil and pottery. The pallet is meaty with notes of salami. The finish gets fruity with notes of peaches and bananas.



The Cedrosanum has mineral and caramel notes on the nose. Smoked grass and cedar on the palate. The finish is dry and the texture has a near perfect balance.

SOTOL IS MADE FROM THE DASYLIRIAN PLANT A.K.A DESSERT SPOON, A.K.A SOTOL.
THERE ARE 16 VARIETIES OF SOTOL.

THE SOTOL PLANT IS FOUND THROUGHOUT MEXICO BUT THE DENOMINATION OF ORIGIN FOR SOTOL DICTATES THAT TO BE LABELED A SOTOL IT MUST COME FROM 1 OF 3 STATES: CHIHUAHUA, COAHUILA AND DURANGO.