



## Sotol Chihuahua

**Alcohol by Volume:** 46% Alcohol

**Origination:** Product of Mexico – Aldama, Chihuahua

**Maestro Sotolero:** Gerardo Ruelas Hernandez

**Plant:** Dasylirion Leiophyllum

**Baking:** Underground stone oven

**Firewood:** Mesquite and Popper

**Grinding:** By hand with ax

**Fermentation:** 5-10 days in oak tubes with well water.

**Distillation:** Double distillation in copper still

**Formats:** 750ml/6 bottles

**Notes:** Luminous with medium intensity appearance. The bouquet is passionate, earthy clean and powerful, with subtle tones of almond and nuts. Mineral flavor, sweet and buttery on the palate

