



Sotol Coahuila

Alcohol by Volume: 43% Alcohol

Origination: Product of Mexico – Coahuila

Maestro Sotolero: Gerardo Ruelas Hernandez

Plant: Dasylirion Cedrosanum

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: Crystal clear appearance with medium viscosity. The bouquet is a potpourri of aromas reminiscent of garrigue, mint, honeycomb, camote, marshmallow and floral accents. On the palate there are bitter notes balanced by sweet and salty highlights. Mint, rosemary, thyme, honey and guava are detected.

