



Sotol Durango

Alcohol by Volume: 45% Alcohol

Origination: Product of Mexico – Durango

Maestro Sotolero: Gerardo Ruelas Hernandez

Plant: Dasylirion Wheeleri

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: Brilliant appearance with unique viscosity and high density. Herbaceous aroma with touches of earth. The flavor evokes earthy notes followed by citrus fruit, minerality, and a touch of lime. Long lingering finish.

