

SOTOL COYOTE

SOTOL COYOTE BLANCO CHIHUAHUA

Clan Coyote

BRAND OVERVIEW

Sotol Coyote is a social project that involves the true essence of the wild, pure and natural.

Initially Clan Coyote set-out to rescue a Mexican product; a direct reflection of the soil. Nowadays they are also in the pursuit of cultural and artistic promotion in our country, as well as the respect and admiration of their origins.

Clan Coyote's handcrafted Sotol Coyote is equal parts art and science. Relying on centuries of experience, it is one of the few drinks in Mexico that retains its ancestral method of preparation. It is a meticulous and time-consuming process.

Every bottle of Sotol Coyote contains the distilled nectar of one 15 year-old plant that provides a rich bouquet with unmatched flavor.

TRIUMPH OF THE DESERT

Wild, Pure & Natural

PRODUCT OVERVIEW

TASTING NOTES

- Earthy notes followed by citrus fruit and herbaceous aroma
- Minerality with a touch of lime
- Tastes of humid land and forest
- Brilliant with unique viscosity and high density
- Long, lingering finish

SERVING RECOMMENDATIONS

- Serve in a Champagne Flute
- Pairs with Tangerine Wedges, Red Meats, Spicy Seafood, Pork Ribs, Mole Negro

CATEGORY	Sotol 100% Puro
VARIETY	Dasylirocn Leioophyllum
COOKING	Conical stone oven using mesquite wood
GRINDING	Manual with stone
FERMENTATION	In oak tubs using well water

DISTILLATION	Double distillation in copper still
CLASS	Silver
STATE	Chihuahua
REGION	Aldama
TOWN	Aldama
MASTER SOTOLERO	Gerardo Ruelas Hernandez



varies 50, 750mL
ALC/VOL BOTTLE



ORIGIN

PRICE



ALDAMA
CHIHUAHUA
MEXICO



FULL PRODUCT LINE

