

SOTOL COYOTE

SOTOL COYOTE BLANCO DURANGO

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

- Distinctive aroma of hazelnut and almond
- Notes of butter and yeast coming from the fermentation
- Semi-sweet with a medium intensity
- Slight minerality

SERVING RECOMMENDATIONS

- Serve in a Champagne Flute
- Pairs with Tangerine Wedges, Bitter Chocolate, Seafood, Ceviche & Aquachile, Shellfish

CATEGORY	Sotol 100% Puro
VARIETY	Dasylirocn leiophyllum
COOKING	Conical stone oven using mesquite wood
GRINDING	Tahona
FERMENTATION	Oak tubs

DISTILLATION	Double distillation in copper still
CLASS	Silver
STATE	Durango
REGION	Nombre de Dios
TOWN	Nombre de Dios
MASTER SOTOLERO	Alejandro Solís



varies 50, 750mL
ALC/VOL BOTTLE



ORIGIN

PRICE



NOMBRE DE DIOS
DURANGO
MEXICO



FULL PRODUCT LINE

