



SANTO CUVISO TURNING SAINTS INTO SINNERS SINCE 1756

NATURALLY SACRED, ARTISAN MAGIC

100% organic. 100% wild. 100% sinfully good. You could call it an elixir of life.

The making of Sotol Santo Cuviso is equal parts art and science. Once the plant is harvested, it's time for the experienced hands and palate of our Master Distiller to transform the heart or "pineapple" into the 100% pure magic that is Sotol Santo Cuviso. Relying on centuries of experience, it is one of the few drinks in Mexico that retains its ancestral method of preparation. It's a meticulous and time-consuming process, but we wouldn't have it any other way! Each heart is cleaned and then roasted in a pre-Hispanic underground stone oven. It is then hand ground and the nectar combined with water to begin fermentation. The product of this fermentation is then carefully double-distilled through a handcrafted copper still. There is NO artificial flavoring or coloring of any kind added, nor is any necessary.

HANDCRAFTED 100% PUR AND NOTHING MORE

It is handcrafted exclusively from 100% wild-growing and wild-harvested plants, a variety of the Asparagaceae family known as Dasyliiron. These plants are completely organic, growing naturally without the use of any herbicides, insecticides or fertilizers. And in this unforgiving desert climate, only the strongest and healthiest plants survive and are harvested to become Sotol Santo Cuviso





SOTOL SANTO CUVISO COAHUILA

Category

Sotol 100% pur

Region

Aldama

Municipality

Aldama, Chihuahua,
México

Maestro Sotolero

Gerardo Ruelas Hernández

Volumen alcohólico

43%

Baking

Underground stone oven

Firewood

Mezquite and poplar

Grinding

By hand with ax

Fermentation Oak
tubs with well water

Distillation

Double distillation in copper still

Presentation

750 ml

Variety

Dasyliirion Cedrosanum



TASTING NOTES

Sight: brilliance that reflects its unique viscosity and high density.

Nose: Smoky and earthy notes, followed by aromas of citrus fruits and herbaceous notes, very present lemon lime and mineral notes, sensation of moist earth and forest. Extremely complex.

Taste: Friendly on the palate, warmth that surrounds, with strong, intense character and silky attack (well integrated alcohol), highlight herbal, smoky and mineral notes.

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