

# SOTOL VIBORA

COYOTE Clan Coyote

## BRAND OVERVIEW

Success in the desert is no small feat. In an environment of heat, lack of food and water, and predators, survivors understand life for what it is: those who adapt are those who win.

Sotol Coyote created a limited expression, Vibora, using ingredients that for millions of years have prevailed in the face of the harsh extremes of the desert. *Dasyliirion Leiophyllum* (Desert Spoon) and rattlesnakes are featured in the distillation process to reflect the inimitable climate and culture of Chihuahua. Vibora means small poisonous snakes.

The earth will provide man and animal with what they need; it is up to those to determine how to use its' gift to their advantage.

Vibora Sotol roasts the harvested piñas in a conical oven with mesquite wood. The second distillation is done with snakes hung in the bell for a distinctive savory finish. The distillate rests for a few days with the cooked sotol piñas and finishes with 2 months aging in prior whiskey casks. Twice distilling refines the earthiness commonly found in sotol.

Sip this sotol to fully acquaint yourself with the culture of Chihuahua. If desired, stir with dry vermouth to create a Chihuahuan Dirty Martini.



## COYOTE TRIUNFO DEL DESEIERTO

A tale of adaptation in face of perceived danger, tolerance and adaptation to the burden of existence.

## PRODUCT OVERVIEW

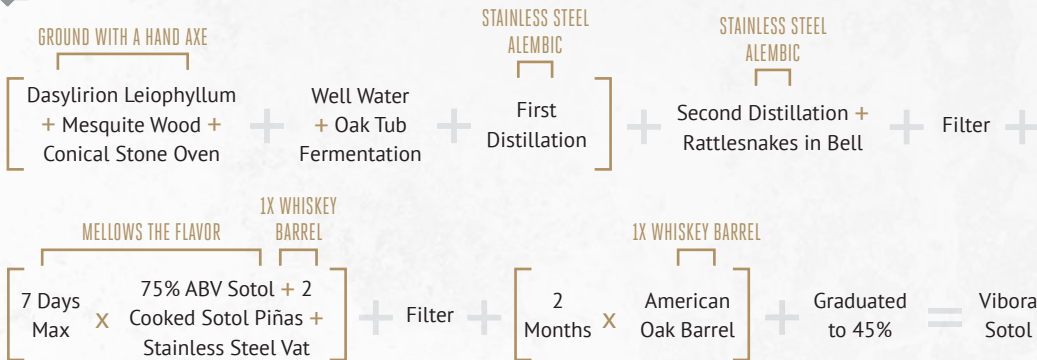
### TASTING NOTES

- Earthy green flavors of pepper accented with a minerality
- Savory, lining finish
- Full body, emulating a meatiness

### SERVING RECOMMENDATIONS

- Neat or on ice
- Martini variations

### PRODUCTION PROCESS



45% ALC/VOL 750mL BOTTLE



# ORIGIN

PRICE

ALDAMA  
CHIHUAHUA  
MEXICO



## FULL PRODUCT LINE

### DID YOU KNOW

10kg Dasyliion Leiophyllum  
Per 1L of Sotol

3000L Per Year Production Only

100% Pure Sotol

