



Sotol Coahuila Turning Saints into Sinners since 1756

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 the Maestro 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.



Category: 100% Sotol

Region: Aldama

Municipality: Aldama, Chihuahua, Mexico

Maestro: Gerardo Ruelas Hernández

Alcohol Volume: 43%

Baking: Underground stone oven

Firewood: Mesquite and popper

Grinding: By hand and ax

Fermentation: Oak tubs with well water

Distillation: Double distillation in copper still

Presentation: 750 ml

Variety: Dasyliroon Cedrosanum



Appearance

Brilliance that reflects its unique viscosity and high density.

Bouquet

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

Flavor

Highlight herbal, smoky and mineral notes



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