

SOTOL  
COYOTE

# SOTOL CHIHUAHUA BLANCO

## DASYLIRION LEIOPHYLLUM

Clan Coyote

GOLD - Tequila Aficiando, 2021

## 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.

The story goes that there were three characters who survived the desert. These characters are: El Maestro Sotolero, the coyote, and the sotol. The three have coexisted in the same environment since the first memories we have of them.

Sotol is not an agave, it is a shrub of the liliaceae family, with long, fibrous, lanceolate, green leaves, known by experts as "Dasyliirion" and by locals as sereque or sotol. It grows wild mainly in the desert because it has the

particularity of surviving extreme temperature changes, from freezing winters to hot days.

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 produced by Maestro Sotolero Gerardo Ruelas in Aldama, Chihuahua, and it is a meticulous, time-consuming process.

Every bottle of Sotol Coyote contains the distilled nectar of one hand harvested 34 year-old plant, on average, that provides a rich bouquet of 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 neat in a champagne flute
- Pairs with tangerine wedges, red meats, spicy seafood, pork ribs, & mole negro

CATEGORY	Sotol 100% Puro
VARIETY	Dasyliirion Leiophyllum*
COOKING	Cylindrical underground oven using pecan wood
GRINDING	Manual with an axe
FERMENTATION	In pine wood tubs using well water

DISTILLATION	Double continuous in handmade copper alembic stills
CLASS	Blanco
STATE	Chihuahua
REGION	Aldama
TOWN	Aldama
MASTER SOTOLERO	Gerardo Ruelas Hernandez

50% 200, 750mL  
ALC/VOL BOTTLE

\* Dasyliirion variety may vary with shipment

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

# ORIGIN

ALDAMA  
CHIHUAHUA  
MEXICO



## FULL PRODUCT LINE

