

SOTOL
COYOTE

SOTOL DURANGO BLANCO

DASYLIRION TEXANUM

Clan Coyote

SILVER -
Wine & Spirits Wholesalers of America,
2017 & 2018

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 "Dasyilirion" 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

- 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, including ceviche, aquachile, & shellfish

CATEGORY	Sotol 100% Puro
VARIETY	Dasyilirion Texanum*
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	Durango
REGION	Nombre de Dios
TOWN	Nombre de Dios
MASTER SOTOLERO	Gerardo Ruelas Hernandez

43% 200, 750mL
ALC/VOL BOTTLE

* Dasyilirion variety may vary with shipment

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



NOMBRE DE DIOS
DURANGO
MEXICO



FULL PRODUCT LINE

