

BULK DESERT SOTOL

Technical Data Sheet



GENERAL INFORMATION

Type: Sotol
Plant: Dasyliirion (Wild Sereque)
Region: Northern Mexico (State of Chihuahua)
Grinding: By hand, ax grinded
Cooking: Conical soil oven strengthened with river stone
Distillation: Double in copper alembic

Alcohol Content: 50% ABV / 100 Proof

TASTING SHEET

Appearance

Clear with a bright, crystal appearance, displaying a full-bodied profile in the glass.

Aroma

Intense citrus aromas reminiscent of lime peel, lemongrass, and queen mandarin. These citrus notes give way to tones of moist wood, pine resin, and earth, with a very pleasant herbal background. Each sniff offers a complex aromatic experience that is both refreshing and deep.

Flavor

An intense initial attack with marked acidity and very warm alcohol. The flavor evolves to reveal deep points of bitterness, reminiscent of grapefruit pith. This sotol is a very complete, structured, and pleasant distillate, leaving a lasting impression on the palate.



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SERVING RECOMMENDATIONS

Ideal Temperature for Serving:

Serve at room temperature to fully appreciate its complex aroma and flavor profile.

Pairing Suggestions:

This robust and structured sotol pairs excellently with rich and bold flavors such as grilled meats, aged cheeses, and spicy dishes. It also complements citrus-based dishes and desserts, enhancing the overall dining experience.

PRODUCER INFORMATION

About the Distillery:

We are proud to offer Bulk Desert Sotol, crafted by the renowned distiller Emiliano Vargas in the northern region of Chihuahua, Mexico. Our distillery is committed to preserving the traditional methods of sotol production, ensuring that each batch captures the essence of our heritage and the unique characteristics of the wild sereque plant.

Attributes:

SMELL: A complex bouquet of citrus aromas, moist wood, pine resin, and earth, with a herbal undertone.

TASTE: Intense and well-structured, with citrus and herbal notes, marked acidity, warm alcohol, and a pleasant bitterness.

SUMMARY: A crystal-clear sotol with a bright and full-bodied profile, offering a complete and satisfying sensory experience.



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