

RANCHO TEPÚA

PALMILLA

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Rancho Tepúa is the name of the ranch that the Contreras family have lived and worked on for five generations. They have 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora, along with other traditional spirits of Sonora.

RESERVA DEL VINATERO - PALMILLA

This is a series of expressions exploring beyond the denomination of origin of bacanora. Palmilla is the Sonoran term for the sotol plant and the spirits from it.

VINATERO

Roberto Contreras

SOTOL

Wild Palmilla, Dasylyrion Wheeleri foraged within Rancho Tepua

VILLAGE

Aconchi, El Río Sonora, Sierra Madre Occidental, Sonora, Mexico

OVEN / FUEL

Cylindrical pit / mesquite

MILL

Mechanical

FERMENT

Wild fermented in stainless steel for 8-12 days (with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - fruit cake, cucumber jelly, tahini

Taste - sweet pear, spicy escabeche, desert dust, thyme

Texture - medium full, drying and dusty, long and lingering

ABV/LOT/VOL

Varies by batch

SUGGESTED PAIRINGS

Munster from France, which has a medium body, strong flavor and pleasantly pungent aroma.

