

SOTOL LA HIGUERA LEIOPHYLLUM



LA HIGUERA

A brand that set out to explore spirits made from different species of dasyliirion, also known as the sotol plant.

SOTOL

Sotol is a traditional Mexican spirit made from the dasyliirion (sotol) plant. Though not an agave, sotol is also a succulent with a piña which can be used in the same way as an agave piña. There are approximately 20 species of sotol found throughout Mexico and the south western United States, each with its own unique profile.

SOTOLERO

Gerardo Ruelas

SOTOL

D. Leiophyllum

VILLAGE

Aldama, Chihuahua

OVEN / FUEL

Earthen pit / black oak

MILL

Mechanical and by hand

FERMENT

Wild fermented in pine (with bagassa)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - wet soil, ash, clay

Taste - cured meats and minerals

Texture - oily and rich

ABV

Varies by batch

SUGGESTED PAIRINGS

Fleur de Marquis, a semi soft sheep cheese from France that is rolled in the herbs the sheep graze on.

