



ARRIETAS SOTOL LEIOPHYLLUM DESERT SOTOL

MAESTRO VINATEROS - Chuy Arrieta, 4th generation

MAESTRO TUMBADOR - Mario Arrieta, 4th generation

PLANT - 100% wild Dasylirion Leiophyllum (the sotol plant)

VINATA - Aldama, Chihuahua, MX

CLIMATE - Extremely arid, little precipitation, elevation 3,800'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3-5 days in an boveda horno with poplar wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days with ambient yeast in stainless steel & wood

DISTILLATION - Slowly distilled 2x in an alembic still with a copper bottom & stainless steel top & condenser, fired by poplar & mesquite wood

ADJUSTMENT METHOD - With colas & well water until it is parejo

TASTING NOTES -

AROMA - Chocolate, dried chilis, clay

TASTE - Charred nuts, pineapple, bitter greens

TEXTURE - Friendly with a slight prickle

BATCHES RELEASED - Visit Lot001Brands.com

