



BIENVENIDO SOTOL WHEELERI FOREST SOTOL

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

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

VINATA - Madera, Chihuahua, MX

CLIMATE - Borders coniferous forests & arid high desert, humid summers but cold & dry winters, elevation 6,900'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

TASTING NOTES -

AROMA - Orange zest, rosemary, juniper

TASTE - Pine sap, maple syrup, Lime pith

TEXTURE - Sticky, idling, satisfying

BATCHES RELEASED - Visit Lot001Brands.com

