

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



SOTOL COYOTE

Durango Yellow Label

Produced from agave known as Desert Spoon, that is crushed by axe, cooked in an autoclave oven, and finished by a double distillation in a stainless steel still.

The palate has a medium viscosity, with shades of hazelnut and pine, with fresh herbs, layers of sweetness and flowers.

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