

Familia Arrieta - Leiophyllum

Sotol is a traditional Mexican spirit from the sotol plant. To be called a Sotol in Mexico, it must be from Chihuahua, Durango or Coahuila, but these plants are made into spirits across most of Mexico and the borderlands of the United States.

Parejo is the term used by the Arrieta's to describe when their sotols are perfect.

Taste - while each batch is unique, in general, the Arrieta's Leiophyllum will express the dessert terroir with notes of clay and cacao.



For details check out the label and follow the QR code for a deeper dive.



Bienvenido - Wheeleri

Sotol is a traditional Mexican spirit from the sotol plant. To be called a Sotol in Mexico, it must be from Chihuahua, Durango or Coahuila, but these plants are made into spirits across most of Mexico and the borderlands of the United States.

Parejo is the term used by Bienvenido Fernandez to describe when his socials are perfect.

Taste - while each batch is unique, in general, Bienvenido's Wheeleri will express the forest terroir with notes of pine and orange.



For details check out the label and follow the QR code for a deeper dive.



Bienvenido - Cedrosanum

Sotol is a traditional Mexican spirit from the sotol plant. To be called a Sotol in Mexico, it must be from Chihuahua, Durango or Coahuila, but these plants are made into spirits across most of Mexico and the borderlands of the United States.

Parejo is the term used by Bienvenido Fernandez to describe when his socials are perfect.

Taste - while each batch is unique, in general, Bienvenido's Cedrosanum will express the dessert terroir with warm baking spices.



For details check out the label and follow the QR code for a deeper dive.



Juan - Wheeler

Sotol is a traditional Mexican spirit from the sotol plant. To be called a Sotol in Mexico, it must be from Chihuahua, Durango or Coahuila, but these plants are made into spirits across most of Mexico and the borderlands of the United States.

Parejo is the term used by the Juan Fernandez to describe when his sotols are perfect.

Taste - while each batch is unique, in general, Juan's Wheeleri will express the forest terroir with notes of tropical fruit, flowers and lemon cream.



For details check out the label and follow the QR code for a deeper dive.



Juan - Cenizo

Lechuguilla is the name for spirits made with agave in the north of mexico. While most of the time they are 100% agave, in some cases they are blends of both agave and sotol plants.

Parejo is the term used by the Juan Fernandez to describe when his lechuquillas are perfect.

Taste - while each batch is unique, in general, Juan's Cenizo will express the forest terroir with juicy melons and crisp minerals.



For details check out the label and follow the QR code for a deeper dive.



Juan - Ensamble

Lechuguilla is the name for spirits made with agave in the north of mexico. While most of the time they are 100% agave, in some cases they are blends of both agave and sotol plants.

Parejo is the term used by the Juan Fernandez to describe when his lechuguillas are perfect.

Taste - while each batch is unique, in general, Juan's Ensamble will express the forest terroir with woodsy warming spices.



For details check out the label and follow the QR code for a deeper dive.