



Parejo Spec Sheets





PAREJO

the benchmark of Chihuahuan spirits



Parejo is the term used by a vinatero to describe when a sotol is perfect. They read the ABV of the spirit by passing it from one cuerno to another. They adjust by adding spring water until the perlas form from the center. Each expression by Parejo is a result of generations of experience, and the resulting sotol and lechuguillas are exquisite - like a work of art.



Parejo is founded by Jorge Caldera, who has devoted 13 years to studying the native spirits of Chihuahua, throughout that time meeting producers and building friendships. For many years, vinatas were considered illegal by the government. Because of this, Jorge found that a shared struggle existed among the maestros. Unfortunately, their craft was considered taboo.

He first found himself with maestros from the desert, in hidden towns seemingly in the middle of nowhere but connected through the joyous simplicity of their lives. Later, he went to the forests and spent time with maestros who held a long and rich history in sotol production. He absorbed their stories and they became a sort of extended family for him. He then encountered maestros from the tropical areas of Chihuahua who continue to craft lechuguilla using traditional methods. All of these experiences added to his understanding, appreciation, and love for the spirits of his homeland.

The goal of Parejo from the outset was to recapture the historical taste of sotol, which have become like an endangered species. Conversations with vinateros revealed a recurring term: "PAREJO." It became clear that this word was used to describe great sotol, and Jorge wanted to share that perfection. He works directly with the producers, immersing himself in every aspect of sotol and lechuguilla production - from the plant to the perlas.

With Parejo, we have an opportunity to celebrate what was once Clandestine.



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Terroir and production style dictate the captivating profiles of Sotol and Lechuguilla. Parejo celebrates the regionality of plant species and the individuality of producers and their practice. There are three general regions for these spirits in Chihuahua, each with their own personality. We encourage you to explore how these influences affect your experience.

FOREST REGION

Sotol & Lechuguilla made by Bienvenido Fernández & Juan Fernández. Plants are collected at nearly 7,000' where it is cooler in the winter and humid in the summer. Coniferous forests and mountainous terrain. Production is done in the city of Madera.

DESERT REGION

Sotol made by la Familia Arrieta - primarily with *Leiophyllum* and occasionally with *Texanum*. Elevation is below 4,000' and the climate is hot and extremely arid.

TROPICAL REGION

Coming soon
Lechuguilla from this region will soon be included in the Parejo line. An elevation below 2000' will bring yet another distinct terroir to the comparative experience.



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

TALENTED DISTILLERS

AROMA - Chocolate, dried chilis, clay

TASTE - Charred nuts, pineapple, bitter greens

TEXTURE - Friendly with a slight prickle

BATCHES RELEASED - Visit Lot001Brands.com





ARRIETAS SOTOL CEDROSANUM DESERT SOTOL

MAESTRO VINATERO - Chuy Arrieta, 4th generation

PLANT - 100% wild Dasylirion Cedrosanum (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 - Baking spice, orange peel, wormwood

TASTE - Vanilla, lemon leaf, pasilla chile

TEXTURE - Silky, oily, graceful

BATCHES RELEASED - Visit Lot001Brands.com





BIENVENIDO FERNÁNDEZ - CEDROSANUM DESERT SOTOL

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

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

VINATA - Madera, Chihuahua, MX

CLIMATE - Hot summers & mild, dry winters, elevation 4,250'

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

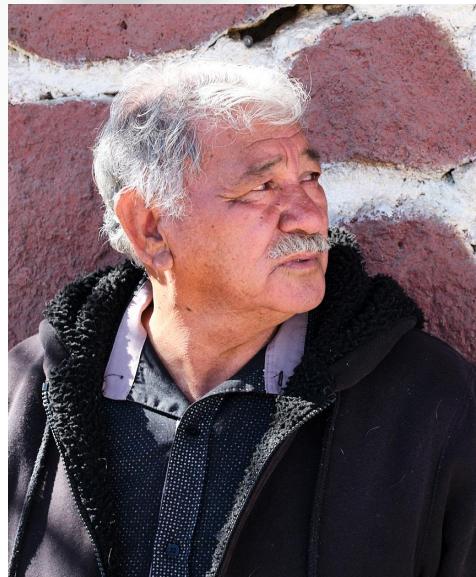
TASTING NOTES -

AROMA - Banana pudding, pine, wet earth

TASTE - Citrus, red hots, walnuts

TEXTURE - Enticing, complex, chewy

BATCHES RELEASED - Visit Lot001Brands.com





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





BIENVENIDO FERNÁNDEZ - ENSAMBLE FOREST LECHUGUILA

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANTS - Wild Dasylirion Wheeleri / wild Maguey de Cerro (the sotol & agave plants)

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

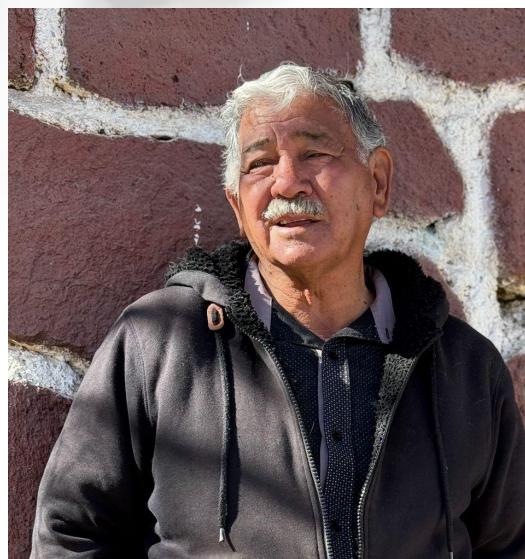
TASTING NOTES -

AROMA - Honeydew, cedar, peat

TASTE - Cedar, bubblegum, mandarin

TEXTURE - Creamy, deep, tingling

BATCHES RELEASED - Visit Lot001Brands.com





BIENVENIDO FERNÁNDEZ - MAGUEY DE CERRO FOREST LECHUGUILA

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANTS - 100% wild Maguey de Cerro (the agave plants)

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 - Jerky, blood orange, palo santo

TASTE - Papaya, hay, grapefruit pith

TEXTURE - Bright, bitter, lasting

BATCHES RELEASED - Visit Lot001Brands.com





JUAN FERNÁNDEZ - WHEELERI FOREST SOTOL

MAESTRO VINATERO - Juan Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

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

VINATA - Madera, Chihuahua, MX

CLIMATE - Coniferous forests, humid summers but cold & dry winters, elevation 5,000' to 7,000'

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

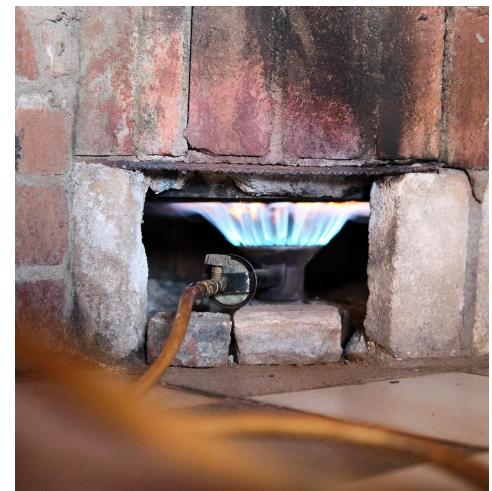
TASTING NOTES -

AROMA - Ripe tropical fruit, pencil shavings, floral

TASTE - Baked ham, creamed corn, lemon

TEXTURE - Tingly, lactic, energetic

BATCHES RELEASED - Visit Lot001Brands.com





JUAN FERNÁNDEZ - ENSAMBLE FOREST LECHUGUILA

MAESTRO VINATERO - Juan Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANTS - Wild Dasylirion Wheeleri / Wild Maguey Cenizo (the sotol & agave plants)

VINATA - Madera, Chihuahua, MX

CLIMATE - Coniferous forests, 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 - Warming spices, tropical fruits, browned butter

TASTE - Woodsy, eucalyptus, pine needles

TEXTURE - Balanced, kind, refreshing

BATCHES RELEASED - Visit Lot001Brands.com





JUAN FERNÁNDEZ - CENIZO FOREST LECHUGUILA

MAESTRO VINATERO - Juan Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANT - 100% wild Maguey Cenizo (the agave plant)

VINATA - Madera, Chihuahua, MX

CLIMATE - Coniferous forests, humid summers but cold & dry winters, elevation 5,000' to 7,000'

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

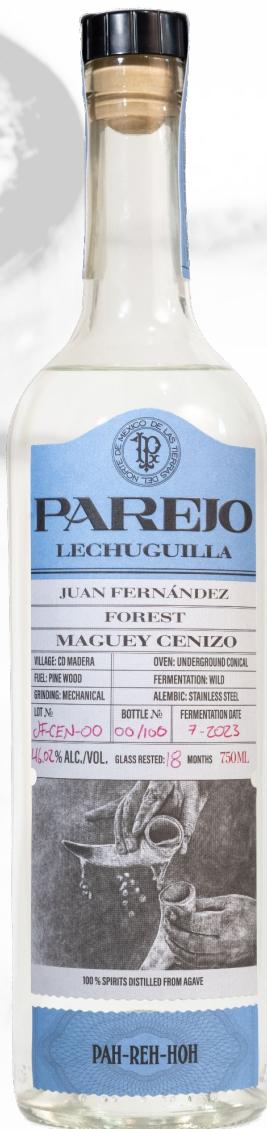
TASTING NOTES -

AROMA - Wet slate, jerky, ripe papaya

TASTE - Salt water taffy, watermelon, flint

TEXTURE - Mineral dry, oily mid-palate, mouthwatering

BATCHES RELEASED - Visit Lot001Brands.com





COLECCIÓN PAREJO

is a special series of releases by Parejo that, for one reason or another, are designated into the collection. Each rare and tiny batch is made as an expression of tradition, creativity, inspiration and joy.

#01 - AROMA FA-COL-01

HERMANOS ARRIETA *Released fall of 2024*

Sotol de Aroma is the masterful creation of Maestro Eduardo, the revered teacher and grandfather of the Arrieta Brothers. Through years of distilling expertise, Eduardo knew that the heart of the distillation holds many unique nuances, with each segment offering its own distinct character. He divided the heart into four sections and found that the third section, when isolated, revealed the most extraordinary flavors and textures. This special discovery became known as Sotol de Aroma.

Inspired by Eduardo's journey, Jorge embraced the story behind Sotol de Aroma, and now, for the first time ever, Parejo is proud to offer this remarkable experience.

AROMA - This a special cut from just past the halfway point in the hearts, yielding only about ~22 liters

MAESTRO VINATERO - 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 days in an underground conical horno with poplar wood, covered with volcanic stone

CRUSH - By hand with axe

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

DISTILLATION - Slow & steady in copper alembic fired by poplar wood

ADJUSTMENT METHOD - None, it is direct from the still





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#02 - CARNEY AP-COL-02

ARRIETA y POLO *Released fall of 2024*

After years of working closely with vinateros, Jorge Caldera often heard them speak of a special sotol - a sort of legendary recipe they stopped producing. The story goes that this is the unique sotol was reserved for celebrations, crafted only to mark significant milestones in their lives.

To revive the tradition, Jorge and the Arrieta family sought out the wisdom of their elders. It is given the name CARNEY in honor of the main ingredient in the lost recipe: carne (meat). This tradition now continues on through the hands of Parejo vinateros.

To make Carney, for the second distillation, the vinateros suspend the meat inside the still and infuse the vino de sotol with local and seasonal fruits and spices. These additions add to the texture, aroma, and flavor of these ancestral spirits. This edition was a collaboration between two vinateros. Polo Derma made the first distillation in El Potrero del Llano in 2020 with locally sourced leiophyllum. It was glass rested until February of 2022, when the Familia Arrieta carefully distilled it a second time with oranges, star anise, and goat.

CARNEY - This batch is distilled with goat, orange blossom and star anise in the second distillation

MAESTRO VINATEROS - Hermanos Arrietas y Polo Derma

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 days in an underground conical horno with poplar wood, covered with volcanic stone

CRUSH - By hand with axe

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

DISTILLATION - Slow & steady in copper alembic fired by poplar wood

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





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#03 - RARAMURÍ CH-COL-03

CHICO *Released spring of 2025*

Deep in the mountains, where time follows the rhythm of nature, a Rarámuri maestro dedicated two months to collecting enough water to bring this lechuguilla to life. In the Sierra Tarahumara, obtaining water often requires walking more than two hours to the nearest source, a testament to the community's endurance and deep connection to their land. With patience and profound respect for nature, he transforms his harvest only once a year into a unique distillate: 35 liters of pure tradition, the result of generations of knowledge.

It took Jorge and Beto eight years to find Chico. Today, we share with you a spirit that is as rare as it is cherished—a pure expression of the land, history, and the Rarámuri people.

The Rarámuri are an indigenous community from the Sierra Madre Occidental in Chihuahua. The word Rarámuri means “light-footed” or “those who run fast.” Running long distances is an integral part of their daily lives, a reflection of their resilience and harmony with the rugged terrain of their homeland. This endurance is woven into every drop of this spirit.

RARÁMURI - An ancestral lechuguilla made by the indigenous people of Chihuahua

MAESTRO VINATERO - Chico

PLANT - 10% wild Dasylirion wheeleri / 90% wild Agave shrevei (the sotol & agave plants)

VINATA - Basigochi, Chihuahua

CLIMATE - Semi-tropical with natural grasslands, pine, and oak forests and moderate temperatures. Elevation is 7,400'.

PLANT MATURITY - Madurado en verde 15 years

ROAST - 4 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - By hand with machete

WILD FERMENTATION - 7-10 days with ambient yeast in stone pits

DISTILLATION - Slow & steady in a tree trunk still with a copper base and copper condenser

ADJUSTMENT METHOD - With colas until it is parejo





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#04 - FUERTECITO BF-COL-04

BIENVENIDO FERNÁNDEZ *Released spring of 2025*

What is Puntas? Throughout our travels, we have encountered various uses of this term. We call this Colección Fuertecito because that's how the maestros refer to it.

For this particular batch, Bienvenido collected the second porrón—the second quarter of the hearts—directly from the still, without adjustment, and let it rest in glass. Only 20 liters!

It is not customary for maestros to drink at such a high proof, so at first, they would warn me about its intensity. “That’s really fuertecito!” they would say, amused by my enthusiasm for it. Over time, they found it amusing that I not only enjoyed it but actively sought it out. Since there wasn’t a common term for this specific cut, they simply called it *fuertecito*—a playful nod to its strength.

FUERTECITO - This special cut is the second quarter of the hearts, yielding only about 20 liters at 64.20% ABV. For some this is Puntas and for some others this is not. For us it is just right, it is Parejo!

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANTS - Wild Dasylirion Wheeleri

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 pine lined pits

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

ADJUSTMENT METHOD - None, this batch is bottled as it was collected from the still

