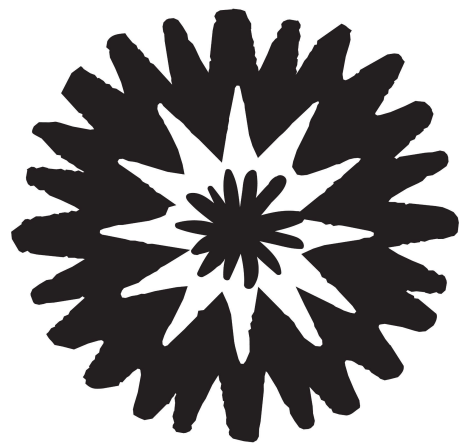
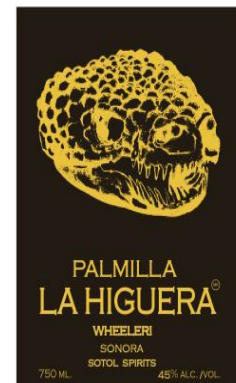
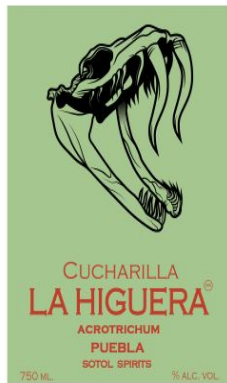
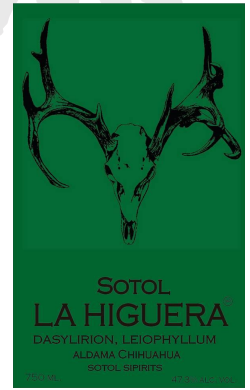
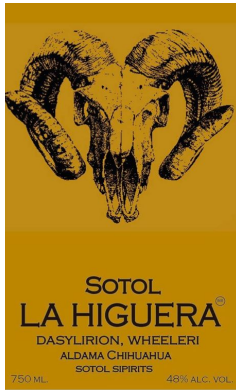


LA HIGUERA

2022 Portfolio



SOTOL LA HIGUERA^{MR}



Sotol is a traditional Mexican spirit made from the sotol plant (a.k.a. desert spoon a.k.a. dasyllirion). Throughout Mexico there are producers, traditional and modern, working with these beautiful plants making delicious spirits. Production is similar to agave spirits with as much diversity and creativity. There is a D.O. where the majority is produced which includes three states: Durango, Coahuila, and Chihuahua. Outside of the D.O. sotol spirits have other identities such as Cucharilla and Palmilla.

La Higuera is a project that set out with the intention of showcasing the diversity in flavor that different sotol species can give us. This is clear when tasting the core lineup alongside each other which are all made by 5th generation maestro sotolero Don Gerardo Ruelas.

In addition to exploring sotol types, La Higuera is exploring sotol spirits beyond the D.O. La Higuera proudly presents special releases from Puebla, Oaxaca, and Sonora which expands into the broad tapestry of terrior, maker, production, and variety. These special releases are produced in tiny batches and sell out quickly.

SOTOL LA HIGUERA WHEELERI



LA HIGUERA

A brand that set out to explore spirits made from different species of dasyliiron, also known as the sotol plant.

SOTOL

Sotol is a traditional Mexican spirit made from the dasyliiron (sotol) plant. Though not an agave, sotol is also a succulent with a piña which can be used in the same way as an agave piña. There are approximately 20 species of sotol found throughout Mexico and the south western United States, each with its own unique profile.

SOTOLERO

Gerardo Ruelas

SOTOL

D. Wheeleri

VILLAGE

Aldama, Chihuahua

OVEN / FUEL

Earthen pit / black oak

MILL

Mechanical and by hand

FERMENT

Wild fermented in pine (with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - yeast, sugar cookie, earth

Taste - herbs, earth, pineapple, smoke

Texture - medium body with long finish

ABV

Varies by batch



SOTOL LA HIGUERA CEDROSANUM



LA HIGUERA

A brand that set out to explore spirits made from different species of dasylirion, also known as the sotol plant.

SOTOL

Sotol is a traditional Mexican spirit made from the dasylirion (sotol) plant. Though not an agave, sotol is also a succulent with a piña which can be used in the same way as an agave piña. There are approximately 20 species of sotol found throughout Mexico and the south western United States, each with its own unique profile.

SOTOLERO

Gerardo Ruelas

SOTOL

D. Cedrosanum

VILLAGE

Aldama, Chihuahua

OVEN / FUEL

Earthen pit / black oak

MILL

Mechanical and by hand

FERMENT

Wild fermented in pine (with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - mineral, caramel

Taste - charred grass and cedar

Texture - medium to full body, balanced, complex

ABV

Varies by batch



SOTOL LA HIGUERA LEIOPHYLLUM



LA HIGUERA

A brand that set out to explore spirits made from different species of dasyliirion, also known as the sotol plant.

SOTOL

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SOTOLERO

Gerardo Ruelas

SOTOL

D. Leiophyllum

VILLAGE

Aldama, Chihuahua

OVEN / FUEL

Earthen pit / black oak

MILL

Mechanical and by hand

FERMENT

Wild fermented in pine (with bagassa)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - wet soil, ash, clay

Taste - cured meats and minerals

Texture - oily and rich

ABV

Varies by batch

SUGGESTED PAIRINGS

Fleur de Marquis, a semi soft sheep cheese from France that is rolled in the herbs the sheep graze on.



SOTOL LA HIGUERA TEXANUM



LA HIGUERA

A brand that set out to explore spirits made from different species of dasylirion, also known as the sotol plant.

SOTOL

Sotol is a traditional Mexican spirit made from the dasylirion (sotol) plant. Though not an agave, sotol is also a succulent with a piña which can be used in the same way as an agave piña. There are approximately 20 species of sotol found throughout Mexico and the south western United States, each with its own unique profile.

SOTOLERO

Gerardo Ruelas

SOTOL

D. Texanum

VILLAGE

Aldama, Chihuahua

OVEN / FUEL

Earthen pit / black oak

MILL

Mechanical and by hand

FERMENT

Wild fermented in pine
(with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - dried grass, herbaceous minerals and light smoke

Taste - sunflower seed, caramel and carne seca

Texture - medium to full body, velvety finish

ABV

Varies by batch



SOTOL LA HIGUERA CUCHARILLA

LA HIGUERA

A brand that set out to explore spirits made from different species of dasylirion, also known as the sotol plant.

CUCHARILLA

Sotol is a traditional Mexican spirit made from the dasylirion (sotol) plant, in Oaxaca this is called Cucharilla.. Though not an agave, sotol is also a succulent with a piña which can be used in the same way as an agave piña. There are approximately 20 species of sotol found throughout Mexico and the south western United States, each with its own unique profile.

SOTOLERO

Alejandro Vasquez

SOTOL

D. Lucidium Rose

VILLAGE

Miahautlan, Oaxaca

OVEN / FUEL

Earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in cypress (with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - watermelon, grape, banana and flint

Taste - dried orange, cinnamon, clove and soft smoke

Texture - medium body with long fresh and earthy finish

ABV

Varies by batch

