

# 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

