

Comparable to a mezcal, Fabriquero Sotol is produced from a wild sotol known as "The Desert Spoon." Grown in the desert of northern Mexico, only the ripest plants are harvested to produce this exquisite spirit.

TASTING NOTES:

This elegant sotol from northern Durango exhibits grassy notes with violet blossom, charred mesquite, great acidity and a long finish.





Comparable to a mezcal, Fabriquero Sotol is produced from a wild sotol known as "The Desert Spoon." Grown in the desert of northern Mexico, only the ripest plants are harvested to produce this exquisite spirit.

TASTING NOTES:

This elegant sotol from northern Durango exhibits grassy notes with violet blossom, charred mesquite, great acidity and a long finish.



Comparable to a mezcal, Fabriquero Sotol is produced from a wild sotol known as "The Desert Spoon." Grown in the desert of northern Mexico, only the ripest plants are harvested to produce this exquisite spirit.

TASTING NOTES:

This elegant sotol from northern Durango exhibits grassy notes with violet blossom, charred mesquite, great acidity and a long finish.





Comparable to a mezcal, Fabriquero Sotol is produced from a wild sotol known as "The Desert Spoon." Grown in the desert of northern Mexico, only the ripest plants are harvested to produce this exquisite spirit.

TASTING NOTES:

This elegant sotol from northern Durango exhibits grassy notes with violet blossom, charred mesquite, great acidity and a long finish.



Comparable to a mezcal, Fabriquero Sotol is produced from a wild sotol known as "The Desert Spoon." Grown in the desert of northern Mexico, only the ripest plants are harvested to produce this exquisite spirit.

TASTING NOTES:

This elegant sotol from northern Durango exhibits grassy notes with violet blossom, charred mesquite, great acidity and a long finish.





Comparable to a mezcal, Fabriquero Sotol is produced from a wild sotol known as "The Desert Spoon." Grown in the desert of northern Mexico, only the ripest plants are harvested to produce this exquisite spirit.

TASTING NOTES:

This elegant sotol from northern Durango exhibits grassy notes with violet blossom, charred mesquite, great acidity and a long finish.





