

FABRIQUERO

-SOTOL-

FABRIQUERO SOTOL COAHUILA IS CRAFTED BY GERARDO RUELAS, A 3RD GENERATION SOTOLERO AND PRODUCER FROM THE OLDEST DISTILLERY IN CHIHUAHUA. HE HAS BEEN FASCINATED WITH SOTOL PRODUCTION FROM A YOUNG AGE AND EVEN PRODUCES THE INFAMOUS “SOTOL CON VENENO,” OR SOTOL WITH RATTLESNAKE POISON.

FABRIQUERO SOTOL COAHUILA IS PRODUCED FROM THE WILD DASYLIRION CEDRONSANUM SOURCED FROM CUATRO CIENAGAS, COAHUILA, ONLY A FEW HUNDRED KILOMETERS AWAY FROM CHIHUAHUA. THIS SPECIES IS DIFFERENT THAN THAT TYPICALLY FOUND IN CHIHUAHUA, THE LEAVES ARE A BIT THICKER AND BLUER IN COLOR.

DURING PRODUCTION THE SOTOL PLANTS ARE HAND-PICKED INDIVIDUALLY AT PEAK RIPENESS AND COOKED FOR 5 DAYS IN A LAVA ROCK LINED PIT USING ACACIA AND MESQUITE. THEY ARE THEN CRUSHED BY HAND BEFORE BEING FERMENTED IN OPEN AIR. THE FINISHED PRODUCT DISPLAYS THE TYPICAL GRASSY NOTES AND A DECENT SMOKE, HOWEVER THE UNIQUE REGION IN COAHUILA WHERE THE PLANT IS HARVESTED ALSO PROVIDES RICH UNDERTONES OF MINT AND EUCALYPTUS WITH A CHALKY RICHNESS.



TASTING NOTES

THIS ELEGANT SOTOL FROM COUAHILA EXHIBITS GRASSY NOTES WITH A DECENT SMOKE, FOLLOWED BY RICH UNDERTONES OF MINT AND EUCALYPTUS.



Product Information		Sotol El Fabricuero
Alc. By Volume/Proof		45%ABV/90 Proof
Units Per Case		6/750ml
Bottle Barcode (UPC)		7503013890925
Case Barcode (SCC)		7503013891509
Gross Weight (LBS)		25
Ship Case Dimensions (Inches)	Height	13
	Width	11
	Length	9
Pallet Information	Layers Per Pallet	6
	Cases Per Layer	15
	Cases Per Pallet	90

VERDE MALVERDE

2 OZ. FABRIQUERO SOTOL
1/4 OZ. ELDERFLOWER LIQUEUR
1 OZ. FRESH LIME JUICE
1/2 OZ. SIMPLE SYRUP
2 DASHES LEMON BITTERS
PINCH OF MINT
3 SLICES OF CUCUMBER
SPLASH OF SELTZER



Muddle cucumber and mint, add sotol, fresh lime juice, elderflower liqueur and simple, shake well. Double strain and top with seltzer.

