

FABRIQUERO

-SOTOL-



FABRIQUERO SOTOL IS PRODUCED FROM WILD DASYLIRION WHEELERI, KNOWN AS “THE DESERT SPOON.” CURRENTLY ONE OF ONLY TWO SOTOLS PRODUCED IN DURANGO, FABRIQUERO SOTOL IS MADE BY DON HÉCTOR JIMÉNEZ USING TRADITIONAL METHODS PASSED DOWN TO HIM IN HIS FATHER’S VINATA – OR DISTILLERY – THAT HAS BEEN PRODUCING THIS SPIRIT FOR CLOSE TO 100 YEARS. THE SOTOL PLANTS ARE 100% ESTATE-GROWN, AND AT MATURITY ARE HALF OF THE SIZE OF TYPICAL AGAVE PLANTS.

WITH NO CORNERS CUT, 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.

FABRIQUERO SOTOL EXHIBITS STRONG MINERALITY AND DEPTH WITH A VARIETY OF FLAVORS RANGING FROM NOTES OF WILD GRASS THAT STEM DIRECTLY FROM THE PLANT TO AN UNDERLYING RICHNESS THAT COMES FROM THE ACACIA WOOD USED TO COOK THE PIÑAS. EARTHY NOTES ON THE PALATE DEMONSTRATE THE UNIQUE TERROIR OF THIS SOTOL’S PROVENANCE.



TASTING NOTES

THIS ELEGANT SOTOL FROM NORTHERN DURANGO EXHIBITS HERBACEOUS NOTES WITH VIOLET BLOSSOM, CHARRED MESQUITE, GREAT ACIDITY AND A LONG FINISH



Product Information		Sotol El Fabricero
Alc. By Volume/Proof		45%ABV/90 Proof
Units Per Case		6/750ml
Bottle Barcode (UPC)		7503013890253
Case Barcode (SCC)		7503014890304
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
SPASH OF SELTZER



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

