

The background of the page features a large, faint, stylized sun with radiating lines in the upper right quadrant. Below the sun, there is a large, faint, colorful illustration of a person's face and upper body, rendered in a traditional indigenous style with vibrant colors like blue, yellow, and red. The person appears to be wearing a headdress or traditional garment. The overall aesthetic is clean and modern, with a focus on the cultural heritage of the spirit.

SOTOL POR SIEMPRE

SPIRIT DISTILLED FROM WILD HARVESTED SOTOL

Two distillations in an alembic copper pot still preserves subtle smoke and earth flavors which are imparted by pit roasting and open-air fermentation. An authentic spirit of Mexico, not distilled from agave, sotol shares characteristic similarities to its cousins in spirit, Tequila and Mezcal.

VINATA (Distillery): Compañía Elaboradora de Sotol

REGION: Janos, Chihuahua

MAESTRO SOTOLEROS (Master Distillers): Manuel Mendez,
Marco Antonio Perez, Celso Jaquez, Jacob Jaquez
100% wild-harvested sotol

ABV: 45%

Tasting Notes

Powerful, green and mineral bouquet opens with bright citrus and white flowers quickly growing herbal and vegetal with an intense note of damp, freshly turned earth, wood smoke and black pepper. Rich, chewy texture with layers of complex flavors evolve through the long, dry and smoky finish.