



THE SPIRIT
THAT SOARS

QUECHÖL

SOTOL



...the vastness of the earth, has manifested my soul, I am the first to
...the base of the vine only God, I sing sweet songs among the flowers, I dance
...the heart. The farming dove drops from the flowers in the field, the olive tree...

...the very essence of wine certainly not on earth has been prepared
...more than one hour the lordy card had left its soul that the
...folk together there they certainly praise the God of all creation...



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A colorfully crafted sotol that honors the Aztecs and their sacred reverence for birds. Derived from the dasylirion plants in the Mexican state of Durango, **QUECHOL** is made in small batches using time-honored traditions. These unique processes can yield subtle differences in the flavors of each batch, making every bottle as rare as the sotoleros who make them.

TEXANUM Exotic succulent aromas followed by roasted nuts, ancho chile and cooked caramel. Mild and tame palate with juicy flavors of black licorice. A round and balanced finish.

WHEELERI Bright vegetal aromas. Fresh jalapeños on the palate give way to more delicate and sweeter notes of black licorice and anise. A spicy lingering finish.

PRODUCTION The piñas are cooked in a volcanic rock pit oven using mezquite for three days. The sotol fibers are then shredded before undergoing natural fermentation without the use of cultivated yeast. The resulting liquid is distilled twice in 350 liter copper pot stills.