



THE SPIRIT  
THAT SOARS

# QUECHÖL

SOTOL



SOTOL WHEELER  
SPIRITS DISTILLED FROM SOTOL  
45.5% ALC BY VOL 750ML

QUECHÖL

SOTOL TEXANUM  
SPIRITS DISTILLED FROM SOTOL  
46.3% ALC BY VOL 750ML

QUECHÖL

...the very essence of being certainly not on earth but the presence  
...one hours the lively cryed had left its voice that the  
...together there they certainly praise the Cause of All things

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## THE SPIRIT THAT SOARS

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 sweeter and more delicate 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.