



## VIRTUOSO.

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### AGAVE TAKEOVER

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Everyone knows tequila and mezcal, but Mexico produces many other spirits distilled from its agave and agavelike species. These lesser-known gems, each with distinctive characteristics, flavors, and aromas, are ready for your next margarita. Take sotol: Made from dasylirion, a desert plant similar to agave, it's characterized by its herbal, mineral, and slightly spicy notes, says Miguel Aquino, a mixologist at Riviera Nayarit's 59-room Susurros del Corazón. And tequila connoisseurs are hyping raicilla, which is slightly smoother and sweeter than tequila and mezcal, has its roots in ancient Indigenous traditions, and is sourced from mountain-grown *Agave maximiliana* or coastal *Agave angustifolia*. Sip these spirits on their own or add them to anything from a paloma to a negroni.

## 3 BADGE BEVERAGE CORPORATION

### THE BOTTLES

**Quechol Texanum Sotol.** This small-batch sotol is distilled from the texanum variety of the dasylirion plant, which is sourced from Mexico's Chihuahuan desert. Expect an herbal, nutty profile.

### QUECHOL / TEXANUM SOTOL