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## Quechol Sotol – The Spirit to Elevate Your Cinco de Mayo Experience

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If you have become overwhelmed and confused by the seemingly endless variations of tequila, there is a tasty, high-quality alternative that would make for a great addition to your upcoming Cinco de Mayo, party or any event. Quechol Sotol is a spirit that has a distinct flavor profile and fascinating backstory.

While tequila and mezcal often steal the spotlight when it comes to Mexican spirits, Sotol remains relatively undiscovered by many outside of its region of origin. Quechol Sotol is derived from the Dasylirion plant, also known as the Desert Spoon or sotol plant. Its taste is as distinctive as its origins.

Unfamiliar with Quechol Sotol? Sotol is a non-agave-based distillate made from a native Mexican shrub, Dasylirion. Its lineage is closer to evergreen plants in the asparagus family, Dasylirion

### 3 BADGE BEVERAGE CORPORATION

thrives in dry conditions with extreme climates like those found in Durango, Mexico. Wheeleri and Texanum are both aged on an average of 15 years in small batches.

Family-owned and operated in a 100% solar-powered facility, Quechol Sotol is made using time-honored traditions that are passed down from one generation of sotolero to the next, producing the following expressions:

- Quechol Texanum Sotol – 100% Texanum Sotol. Succulent aromas of wild spearmint, roasted nuts, ancho chile and cooked caramel lead into a round, elegant palate of juicy black licorice and subtle vegetal character.
- Quechol Wheeleri Sotol – 100% Wheeleri Sotol. Bright vegetal aromas of lemon rind, bay leaf and chipotle lead into fresh jalapeno on the palate, balanced with delicate sweet black licorice and anise that lead into a long, spicy finish.

#### **NOMBRE DE DIOS**

1.5 OZ Quechol Wheeleri Sotol

.5 OZ Bozal Cenizo Mezcal

.5 OZ Campari

1 Strawberry

.75 OZ Lemon Juice

.25 OZ Simple Syrup

Muddle ingredients in a shaker, shake vigorously and strain into a double old-fashioned glass over ice. Garnish with peeled strawberry and lemon wheel.

#### **EJERCITO**

1 OZ Quechol Texanum Sotol

1 OZ Bozal Ensemble Mezcal

.75 OZ Lemon Juice

.75 OZ Orgeat

2 DROPS Orange Bitters

Build in a cocktail shaker, shake vigorously, and strain into a coupe or martini glass. Garnish with a lemon twist.

#### **QUECHOL SOTOL**