

CASCABEL

CHIHUAHUA, MEXICO

MASTER SOTELIER
DON GERARDO RUELAS

ORIGIN
COYAME DEL SOTOL

STILL TYPE
COPPER WITH RATTLESNAKE MEAT

FERMENTATION
PINE WOOD TANK

MATURING
90 DAYS IN 40 YR OLD CASKS

VARIETY
100% WILD HARVESTED DASYLIRION WHEELERI SEREQUE

GRINDING
KNIFE & AXE

ALCOHOL
48.0% ABV

AGE
18 - 22 YRS

OVEN
WILLOW & OAK PIT

CASK
40 YR OLD OAK



FLOR DEL DESIERTO

Flor Del Desierto is a collection of sotol made by different producers, regions, and varietals of wild harvested sotol plants from state of Chihuahua. Flor Del Desierto was started by a small group of friends after one of them, Flor, won a baking competition, using sotol as the special ingredient.

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