



# SIERRA

CHIHUAHUA, MEXICO

MASTER SOTELIER

**JOSÉ "CHITO" FERNANDEZ FLORES**

ORIGIN

**MADERA**

AGE

**18 - 22 YRS**

FERMENTATION

**7 DAYS PINE WOOD TANK**

VARIETY

**100% WILD HARVESTED DASYLIRION WEELERI SEREQUE**

GRINDING

**KNIFE & AXE**

ALCOHOL

**48.0% ABV**

STILL TYPE

**ALEMBIC COPPER**

OVEN

**WILLOW & OAK PIT**



## FLOR DEL DESIERTO

Flor Del Desierto is a collection of sotol made by different producers, regions, and varieties 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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