



LA HIGUERA DASYLIRION CEDROSANUM SOTOL

70CL | 46.10%



TRADITIONAL SOTOL FROM CHIHUAHUA, MEXICO

La Higuera is a range of sotol, the traditional spirit of Northern Mexico, made in the town of Aldama at the heart of the sotol-producing region. Made from the Dasyllirion plant, known as “sotol” in Mexico, it is a close relative of agave. La Higuera showcases the diversity of sotol, with each expression made from a different species of Dasyllirion such as wheeleri and cedrosanum, each offering unique flavour profiles.

TRADITIONAL METHODS, NATURALLY PRODUCED SPIRIT

La Higuera upholds traditional production methods dating back hundreds of years, roasting the sotol hearts in traditional earthen pits, fermenting naturally with wild yeast in wooden vats and double distilling in small copper pot stills. The spirit is kept pure and undiluted after distillation. La Higuera has a fresh and vibrant profile that is not as heavy as mezcal, with subtle smoke.

FLAVOUR DIVERSITY OF SOTOL

La Higuera Dasyllirion Cedrosanum Sotol has incredible green notes of fresh cedar and woody pine but with an

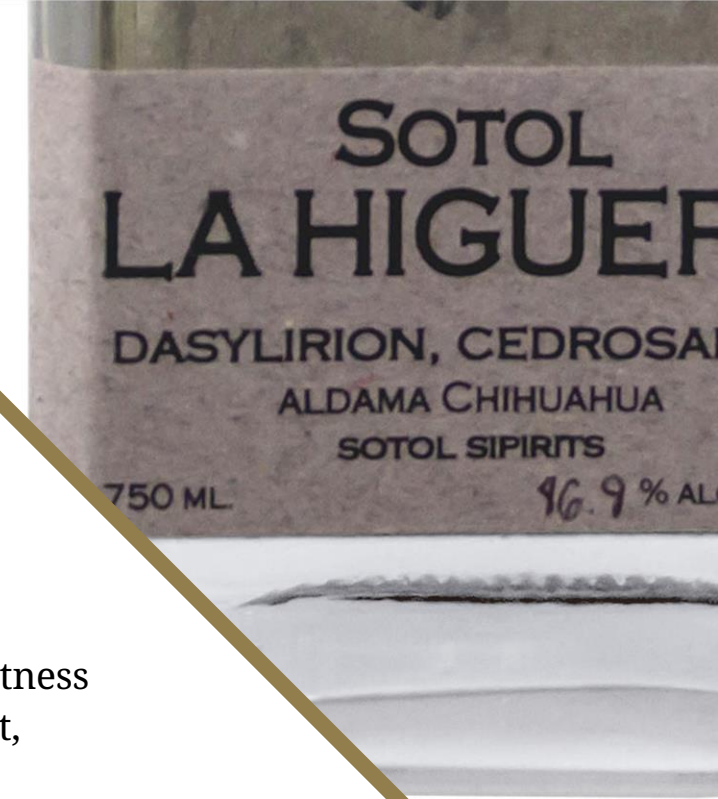
unmistakable aroma of refined smoke. There is sweetness on the palate along with an earthiness and an elegant, round texture, finishing with a charred grassy note.

A COMPLETE EXPERIENCE OF SOTOL DIVERSITY

La Higuera offers artisanal Mexican spirit enthusiasts the full flavour diversity and experience of this majestic plant, from sotoleros (traditional sotol distilleries) who have used the same methods for centuries.

DASYLIRION CEDROSANUM

The Sotol plant or Dasyllirion comes from a compound of the Greek words for “dense” and “lily”. This evergreen plant grows in the deserts and is used in the northern states of Mexico to produce a distilled beverage known as Sotol. There are around twenty species of plants used to make Sotol with each region having different varieties. Cedrosanum grows prolifically near the state of Coahuila, around 200km from the distillery in Aldama and is known for producing an exceptionally grassy and vegetal Sotol but with amazing complexity.





LA HIGUERA DASYLIRION WHEELERI SOTOL

70CL | 47.60%



TRADITIONAL SOTOL FROM CHIHUAHUA, MEXICO

La Higuera is a range of sotol, the traditional spirit of Northern Mexico, made in the town of Aldama at the heart of the sotol-producing region by Gerardo Ruelas – a fifth generation Sotol producer. Made from the Dasyllirion plant, known as “sotol” in Mexico, it is a close relative of agave. La Higuera showcases the diversity of sotol, with each expression made from a different variety of Dasyllirion such as wheeleri and cedrosanum, each offering unique flavour profiles.

TRADITIONAL METHODS, NATURALLY PRODUCED SPIRIT

La Higuera employs only traditional production methods dating back hundreds of years, roasting the sotol hearts in traditional earthen pits, fermenting naturally with wild yeast in wooden vats and double distilling in small copper pot stills. The spirit is kept pure and undiluted after distillation and has a fresh and vibrant taste profile that is not as heavy as mezcal but can have a subtle smoky character.

FLAVOUR DIVERSITY OF SOTOL

The Wheeleri species of the Sotol plant is known for its vegetal, smoky and briny characteristics. The briny character on the palate gives way to a sweet, roasted fruit note with a long finish with sweet berry flavours.

A COMPLETE EXPERIENCE OF SOTOL DIVERSITY

La Higuera offers artisanal Mexican spirits enthusiasts the full flavour diversity and experience of this majestic plant, from sotoleros (traditional sotol distilleries) who have used the same methods for centuries.

DASYLIRION WHEELERI

The Sotol plant or Dasyllirion comes from a compound of the Greek words for “dense” and “lily”. This evergreen plant grows in the deserts and is used in the northern states of Mexico to produce a distilled beverage known as Sotol. There are around twenty species of plants used to make Sotol with Wheeleri being the most ubiquitous. Wheeleri is also the local varietal near to Gerardo Ruelas’ distillery near the town of Aldama and produces a spirit with an earthy, vegetal character but with a rounded sweetness on the palate.

