

santo  cuviso™
SINCE 1756 FROM SONORA

SANTO CUVISO SOTOL COAHUILA

SANTO CUVISO SOTOL COAHUILA IS AN ARTISANAL SPIRIT FROM COAHUILA MEXICO, CRAFTED FROM THE WILD DESERT PLANT DASYLIRION CEDROSANUM. ROOTED IN PRE-HISPANIC TRADITION AND ONCE CONSIDERED A SACRED AND MEDICINAL DRINK BY INDIGENOUS CULTURES, IT IS TODAY CAREFULLY PRODUCED BY MAESTRO SOTOLERO GERARDO RUELAS HERNÁNDEZ, RESULTING IN A BRIGHT, EARTHY, AND MINERAL SPIRIT WITH SUBTLE NOTES OF ALMOND AND A SMOOTH, BUTTERY FINISH.



APPEARANCE:

CRYSTAL CLEAR AND MEDIUM VISCOSITY.

BOUQUET:

COMPLEX MIX OF AROMAS SUCH AS GARRIGUE, MINT, HONEY COMB, FLORAL, COOKED CAMOTE, MARSHMALLOW.

FLAVOR:

PRIMARILY SOUR/BITTER TASTE WITH SWEET & SALTY HIGHLIGHTS; OILY SMOOTHNESS. FLAVORS OF GARRIGUE, MINT & ROSEMARY AND THYME, WAXY HONEY AND GUAVA.

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TECHNICAL INFORMATION

CATEGORY: SOTOL
REGION: COAHUILA, MEXICO.
ALC.VOL: 43% ALC. VOL.
VARIETY: DASYLIRION CEDROSANU
INGREDIENTS: AGAVE AND WATER. (NO ADITIVES)

COOKED: UNDERGROUND VOLCANIC STONE OVEN
GRINDING: BY AXE AND MILL
FERMENTATION: 5-10 DAYS IN OAK VATS WITH WELL WATER
DISTILLATION: DOUBLE DISTILLED IN COPPER STILLS

MAESTRO BACANORERO: GERARDO RUELAS HERNÁNDEZ

THE JOURNEY OF SANTO CUVISO SOTOL BEGINS IN THE DESERT OF COAHUILA, MEXICO, WITH THE CAREFUL HARVESTING OF THE WILD SOTOL PLANT.

ONCE IT REACHES THE DISTILLERY, THE HEARTS ARE PLACED IN UNDERGROUND STONE OVENS FOR SLOW, INDIRECT COOKING THAT LASTS ABOUT 72 HOURS, GENTLY TRANSFORMING THEIR STARCHES INTO FERMENTABLE SUGARS.

AFTER COOKING, THE SOFTENED PLANTS ARE PRESSED TO SEPARATE THE SWEET JUICES FROM THE FIBERS, YIELDING THE MUST THAT WILL BECOME SOTOL. FROM THIS POINT ON, ONLY THE EXTRACTED MUST IS USED.

THE MUST THEN FERMENTS FOR ROUGHLY ONE WEEK, DEVELOPING A BASE LIQUID OF ABOUT 6-8% ALCOHOL. THIS FERMENTED LIQUID IS DISTILLED IN DOUBLE-COLUMN STILL: IN THE FIRST COLUMN, ORGANIC RESIDUES ARE SEPARATED FROM THE ALCOHOL, AND IN THE SECOND, THE DIFFERENT ALCOHOLS ARE SEPARATED INTO HEADS, HEART, AND TAILS—METHANOL AT THE TOP, ETHANOL IN THE CENTER, AND HEAVIER ALCOHOLS AT THE BOTTOM.

THE PURE HEART CUT IS CAREFULLY SELECTED, AND THIS IS WHAT BECOMES THE FINISHED SANTO CUVISO SOTOL SPIRIT.

