

CLAN COYOTE

Triumph of the Desert

Sotol Coyote is a social project that involves the true essence of the wild, pure and natural.

Initially Clan Coyote set-out to rescue a Mexican product; a direct reflection of the soil. Nowadays they are also in the pursuit of cultural and artistic promotion in Mexico, as well as the respect and admiration of their origins.

Clan Coyote's handcrafted Sotol Coyote is equal parts art and science. Relying on centuries of experience, it is one of the few drinks in Mexico that retains its ancestral method of preparation. It is a meticulous and time-consuming process.

Every bottle of Sotol Coyote contains the distilled nectar of one 15 year-old plant that provides a rich bouquet with unmatched flavor.

Triumph Of The Desert

There are wild, untamed forces at work in the deserts of northern Mexico that have shaped all they touch... the lives of men, animals and plants. Over centuries, these forces have produced nearly supernatural strength... fierce cunning... and authentic, natural flavors. This is the birthplace and the spirit of Sotol Coyote.

The small tribe of indigenous people that inhabit these deserts, the Tarahumara or "Raramuri," are renowned for their exceptional long-distance running ability and superior health, not displaying the common health problems of "modern" societies! They successfully evaded Spanish conquerors in the 16th century and kept their cave-dwelling culture alive and secluded.

The coyotes that roam those deserts possess intelligence that allowed them to ally themselves with the cold nights and suffocating heat that overcame even the most fearless. Running at up to 40 miles an hour (64 kilometers), they triumphantly made this hostile environment their home.

Alongside them the Sotol, a shrub of the Asparagaceae family, also triumphed over the adversities of the desert. In this unforgiving climate, only the strongest and healthiest plants survive, storing vast amounts of natural energy before they are ready to be harvested.

What is Sotol?

Sotol is a Mexican ancestral distillate, with an identity of its own. A relative of both tequila and mezcal, the main difference is the botanical family to which each one belongs to. Unlike those products, Sotol is not distilled from agave, but from the Sotol bush of the family Asparagaceae that grows wild in the desert.

The wild grown, prickly evergreen plants can take as long as 15 years to mature, storing vast amounts of natural energy before they are ready to be harvested by the 'jimadores'. One large, magnificent plant will produce but a single bottle of Sotol Coyote. The main Sotol growing regions of Mexico are found in the dry desert lands of Chihuahua, Durango, and Coahuila.

A Bit of History

The city of Paquimé is one of the first places where there is a record of Sotol production. This ancient, pre-Hispanic settlement is located in what is known as Casas Grandes, in the heart of Chihuahua.

Within the ruins of Paquimé, underground furnaces have been unearthed that date back to the year 700 AD. In these furnaces, the hearts of each Sotol plant is roasted, then hand ground and the nectar combined with water to begin fermentation.

Sotol is highly prized and consumed during special festivals, a tradition that continues to this day.

Terminology

MATURATION: The average time it takes a sotol plant to mature is 12 - 15 years

THE PLANT: There is a female and male plant; they differ by a darker color of the quicote for the female

VINATA: The place where the sotol is produced

THE SEED: The sotol plant is reproduced by seed dispersed throughout the desert with the wind

PRODUCTIONS: For every 10kg (22lbs) of cooked sotol hearts, just 1L of the spirit is obtained





GERARDO RUELAS IS THE MAESTRO SOTOLERO OF THE CHIHUAHUA VINATA. THE HIGH TEMPERATURES OF HIS STONE FURNACE AND THE CHARACTER OF THE EARTH OF THIS REGION ARE EVIDENT FROM THE VERY FIRST SIP.

COYOTE CHIHUAHUA IS CLAN COYOTE'S INTERPRETATION OF INTENSITY.

Sotol Coyote Blanco Chihuahua

TASTING NOTES

- › Earthy notes followed by citrus fruit and herbaceous aroma
- › Minerality with a touch of lime
- › Tastes of humid land and forest
- › Brilliant with unique viscosity and high density
- › Long, lingering finish

SERVING RECOMMENDATIONS

- › Serve in a Champagne Flute
- › Pairs with Tangerine Wedges, Red Meats, Spicy Seafood, Pork Ribs, Mole Negro

CATEGORY Sotol 100% Puro
VARIETAL Dasyliion Leiophyllum
COOKING Conical stone oven using mesquite wood
GRINDING Manual with an ax
FERMENTATION In oak tubs using well water
DISTILLATION Double distillation in copper still
CLASS Silver
STATE Chihuahua
REGION Aldama
TOWN Aldama
MASTER SOTOLERO Gerardo Ruelas Hernández

50%

ALC / VOL

50mL, 750mL

BOTTLE SIZE

SOTOL MELBA

1 ½ oz Sotol Chihuahua
 2 oz Peach Juice
 6 Raspberries
 1 Thyme Sprig
 Ginger Ale

*Muddle the raspberries, syrup and thyme in a rocks glass
 Add Coyote Sotol, Peach Juice, and ice; stir
 Top with Ginger Ale
 Garnish with thyme*

OUR VERSION FROM DURANGO IS A DISTILLATE WITH ITS OWN CHARACTER THAT PROVIDES SWEETER AND LESS AGGRESSIVE FLAVORS. HAND GROUND AND FERMENTED WITH WELL WATER, COYOTE DURANGO IS A SOFTER TOUCH FROM THE DESERT.

Sotol Coyote Blanco Durango

TASTING NOTES

- › Distinctive aroma of hazelnut and almond
- › Notes of butter and yeast coming from the fermentation
- › Semi-sweet with a medium intensity
- › Slight minerality

SERVING RECOMMENDATIONS

- › Serve in a Champagne Flute
- › Pairs with Tangerine Wedges, Bitter Chocolate, Seafood, Ceviche & Aquachile, Shellfish

AWARDS

- › **SILVER** WSWA 2018

CATEGORY Sotol 100% Puro
VARIETAL Dasyliion Wheeleri
COOKING Conical stone oven using mesquite wood
GRINDING Tahona
FERMENTATION Oak tubs
DISTILLATION Double distillation in copper still
CLASS Silver
STATE Durango
REGION Nombre de Dios
TOWN Nombre de Dios
MASTER SOTOLERO Alejandro Solís

43%

ALC / VOL

50mL, 750mL

BOTTLE SIZE

SOTOL SMASH

1 ½ oz Sotol Durango
 ¾ oz Grenadine
 ¾ oz Lemon juice
 Mineral Water
 3 Blackberries
 3 Raspberries
 Mint

*Muddle mint, berries, and grenadine in a rocks glass
 Add Sotol, lemon juice, and ice; stir
 Top with mineral water
 Garnish with berries and mint*



PRODUCTION PROCESS

Hand Harvested Sotol Piña + Pit Roasting + Tahona Chilena + Wooden Tubs x 5 - 15 Days + Double Distillation in Copper Still = 100% Puro Sotol Chihuahua



PRODUCTION PROCESS

Hand Harvested Sotol Piña + Steam Autoclave + Tahona Chilena + Stainless Steel Tubs x 5 - 15 Days + Double Distillation in Copper Still = 100% Puro Sotol Durango