

GUERRA G | S SECA

Chihuahua, Mexico Sotol	ALC. BY VOL. 48%	PROOF 96
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The Legend of Guerra Seca

Ancestors of Raramuri in northern Mexico are said to have made the first sotol under the Chihuahua Desert sun in clay pots c. 200AD. The Dry Way (Guerra Seca) against sotol began in the 1910s when teetotaler Pancho Villa emptied sotol barrels and executed maestros sotolero distillers. US speakeasies and Al Capone allied with sotoleros until the defeat of US prohibition in 1933. Sotoleros continued fighting *la Guerra Seca* against old and new enemies and won the legal right to produce in 2002. Clay and steel combine in our alembic pots to give you a taste of ancestral history and the exciting future of sotol.



NOTES

NOSE: Earthy and Herbal with hints of leather, tobacco, wood, thyme, and coconut. Floral with a slight hint of smoke.

TASTE: Herbal and Fruity with hints of pine, dry fruits, fig, apricot, vanilla, light hints of toffee and creamy milk chocolate.

FINISH: Medium body with lingering cedar notes and a buttery mouthfeel

PROCESS: Average minimum age of sotol: 15 years. Hand maceration of sotol heads with an axe. Pine tub fermentation. Sotol rests in clay-lined steel alembic still for 2 weeks.

AVAILABLE SIZES

50ml, 20 per sleeve
750ml, Six per case

ADDITIONAL NOTES

The aroma and taste of Guerra Seca sotol express the history of sotol and the north of Mexico in every single bottle. A war against the climate, persecution and prohibition forged this ancient, strong and elegant drink. Made from the flowers of the wild sotol plant, also known as sereque or the “desert spoon”, the sotol plant takes 15 years to grow the first flower capable of harvesting.

Maintaining the artisanal process of double clay-lined distillation, we rescue the tradition of our ancestors, by resting the sotol in clay for two weeks between distillations.



Gguerra Seca Sotol Ancestral is a 1% For The Planet member