

ACRONIMO
SOTOL

AWARD WINNING
SOTOL BLANCO



Rooted in the sun-kissed soil of Chihuahua, Mexico, our award-winning Sotol Blanco embodies a legacy centuries in the making. Inspired by the time-honored traditions of our ancestors, we embarked on a journey to distill the very essence of our land into a single, remarkable spirit. With a deep reverence for Chihuahua's rich cultural tapestry and an unwavering commitment to quality, we meticulously handcraft each batch of Sotol Blanco to perfection.

Using only the finest wild-harvested Dasyliirion plants and employing techniques passed down through generations, our fifth-generation Maestro Sotolero ensures that every drop of our Blanco carries the soul of Chihuahua. This dedication to tradition and craftsmanship has earned our Sotol Blanco numerous accolades, cementing its place as a beacon of excellence in the world of spirits.



MANDATED MATURE HARVEST
*8-15 YEARS OLD DASYLIRION WHEELERI
AND DASYLIRION CEDROSANUM*

Unlike Tequila and Mezcal, Sotol is made from the spiky Dasyliirion Wheeleri plant, a member of the asparagus family. Acronimo Sotol is crafted in small batches using traditional distillation methods such as lava rock cooking pits and wild yeast open air fermentation.



GMO/GLUTEN FREE

100% ADDITIVES FREE

LOW CALORIES

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ACRONIMO

SOTOL

AROMA

Layered

Dried chili followed by subtle smoky notes hints of moist earth

Secondary notes of ripe yellow and green apples adding a touch of brightness

PALATE

Balanced and harmonious with the boldness of dried chili complimented by earthy sweetness and herbal

FINISH

Delicate smokiness adding depth

700ml Bottles Per Case: **6**

ABV **42%**

MSRP: **\$59.99**

SCC: **10810098405673**

UPC: **810098405676**



JAMAIQUINA
SIGNATURE COCKTAIL



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• SOTOL BLEND •