

**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 Dasyliion 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  
*30-35 YEAR-OLD DASYLIRION WHEELERI  
AND DASYLIRION CEDROSANUM*

Unlike Tequila and Mezcal, Sotol is made from the spiky Dasyliion 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