

A close-up photograph of a glass filled with a vibrant red cocktail. The drink is garnished with a large, triangular wedge of pineapple and a decorative lime peel spiral. A single large ice cube is visible in the liquid. In the background, a bottle of Quechōl Sotol is partially visible, showing its label with the brand name and a pink accent. The entire scene is set against a textured, light-colored background, possibly burlap. The image is framed by decorative teal and black wavy patterns at the top and bottom.

SOTOL

QUECHŌL

BIRD OF PARADISE



BIRD OF PARADISE

2 OZ. QUECHOL TEXANUM SOTOL

4 OZ. RASPBERRY LIME SPINDRIFT

FRESH PINEAPPLE

TWIST OF LIME

METHOD

In a glass filled with ice, combine Quechol Texanum and Raspberry Lime Spindrift. Add freshly chopped pineapple to taste. Garnish with a twist of lime and pineapple wedge.

QUECHOL TEXANUM SOTOL

Once poured, this spirit awakens the senses with aromas of exotic succulent and spearmint followed by roasted nuts, ancho chile and cooked caramel. On the palate, Texanum rests mild and tame with prominent and juicy flavors of black licorice, followed by a round and balanced finish with subtle vegetal notes.

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