



AUTENTICIDAD - SERVICIO - CAMPO - ARTESANIA

SEIS.14



ABOUT US ?

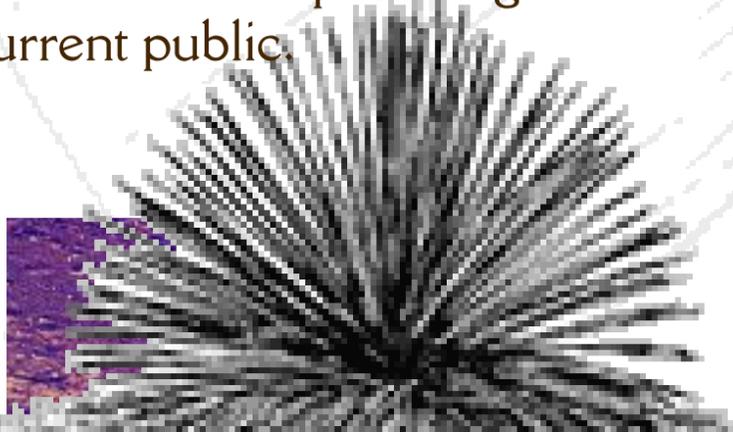
100% Mexican company, located in Aldama, Chihuahua (north of México), dedicated to produce, sale and promote unique Mexican spirits. Likewise, we focus on blend Mexican spirits such as SOTOL with different techniques and variations in their spices, in order to evolve these spirits together with the palate of the current public.



PRODUCTS:

GRAND SOTOL: Exclusive line of blends and unique varieties of SOTOLES.

GINTOL: Line dedicated to spice SOTOL, using as base Mexican Juniper Berrys, making a unique Gin

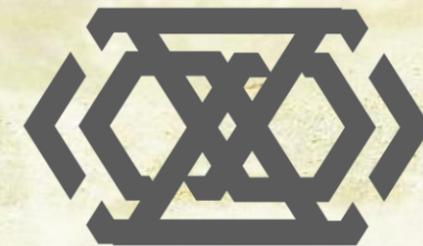


WHO IS ?



SEIS14
SOTOL

SEIS14

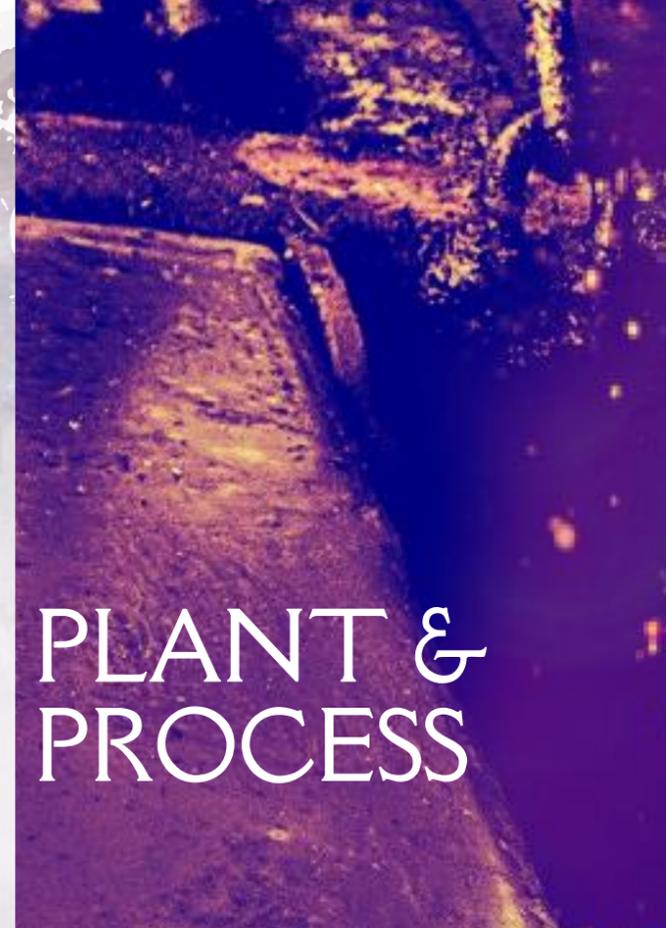


The name SEIS14 arose from wanting to give pure identity to the brand, SEIS14 is the LADA number of the STATE of CHIHUAHUA and specific ALDAMA city, which is why we are proud to have reference a number that worldwide where Chihuahua people will recognize these numbers (614).

It is a symbol created from the idea of INFINITY taken and reinterpreted from the Tarahumara cosmology culture; that conjures the death of the Sun, making possible the regeneration of the cosmic life , creating more life and generating infinite cycles.

The plant Sotol are perfect examples of life and death

SEJORA
SOTOL



PLANT &
PROCESS



SOTOL *(DASYLIRION)*

Known botanically as Dasytirion is the plant whose common name is Sotol and belongs to the family Esparagaceae, with long and fibrous leaves, green, whose useful part for the production of Sotol, is the pineapple or head.

MEANING

The word SOTOL or ZOTOL comes from the Nahuatl word TZOTOLLIN and means THE SWEET OF THE HEAD that was used as food by the Anasazi, the Tarahumara, the Tobos and the Apaches since 205 A.D. and the name is still maintained.

DASYLIRION: is a compound word from the Greek, literally meaning “dense” or “shaggy” + “lily”.



PROCESS

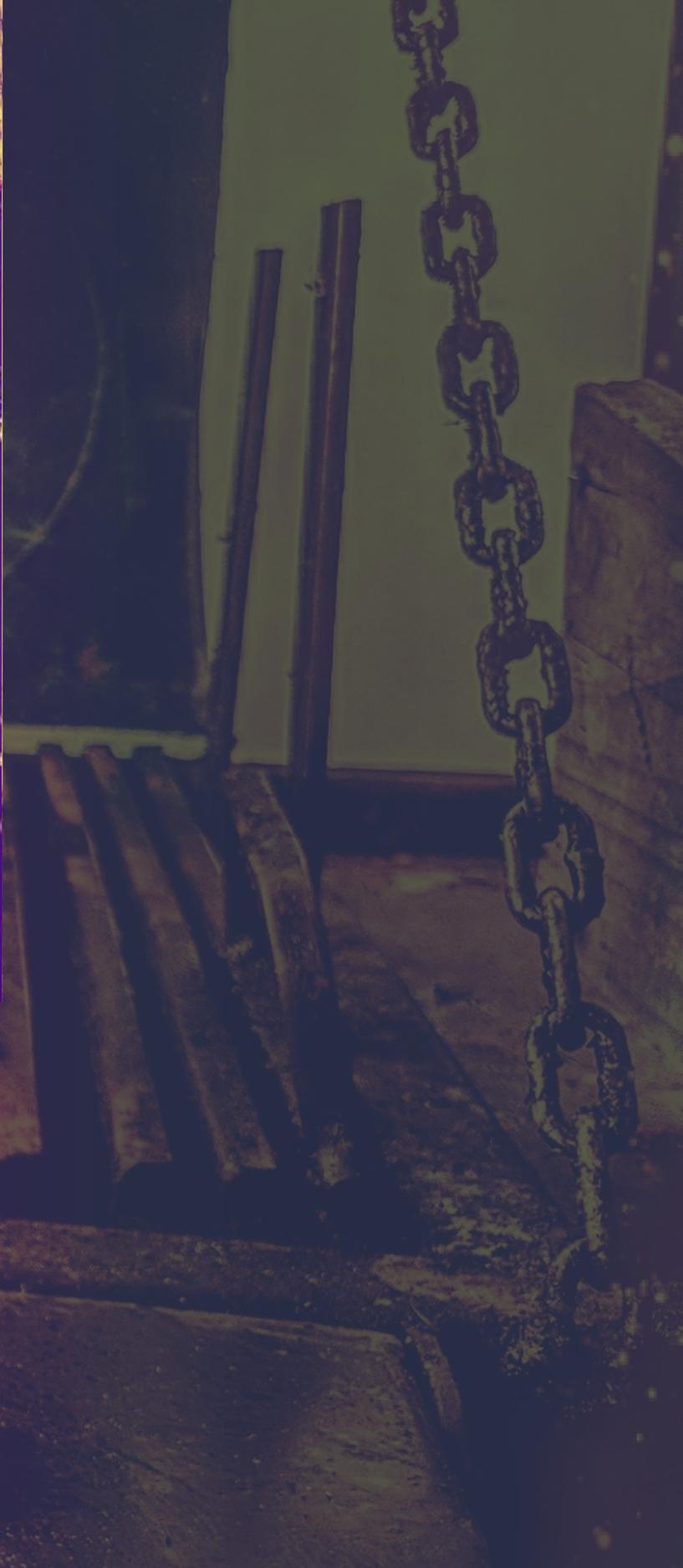
- **CULTIVATION AND HARVEST:** 18 to 25 years reaches maturity to be harvest . (grows wild)
- **COOKING:** 2 to 4 days in a stone kiln
- **MILLING:** Traditional milling
- **FERMENTATION:** Wild yeasts in wooden poplar tubs
- **DISTILLATION:** Double in copper alembic stills
- **STORING AND AGING :** Stainless steel tanks
- **BOTTLING:** In recycled glass bottles

—SEIS14—

S O T O L



DETAIL
PRODUCTS





SEIS14



View
Raw material
Aging
Fermentation
Distillation
Smell and taste:
Alcoholic content

Translucent, silver
Dasyllirion Texanum (100% silver)
25 – 30 years
Wild yeasts in wooden poplar tubs
Double in copper alembic stills
Herbal, wooden (Poplar and walnut)
45% (90 proof)

GRAND SOTOL

Sotol ahumado cristalino premium
Dasyllirion Texanum

Within our alchemy of finding unique characteristics in the kind and unique group of Dasyllirions better known as, was that we found this unique flavor provided by this Dasyllirion Texanum sotol plant that seemed to never want to be found, as well as capricious in its wild growth, it is very deep in the Chihuahuan desert, with very complex flavors in aroma and palate, with a crystalline view; When we enter a first scene with a sip we can find very marked flavors of roots, humid earth, with familiar scents such as fresh jicama, as we continue to explore we can find herbal flavors and scents, bark and resinous so unknown and familiar at the same time, once removing the intrigue of the opening of the palate there is a subtle and fine sweetness in the middle body and ends with a after taste of walnut wood, poplar, mesquite, almost a perfect smoked for a good meal in the ranch, this is where we understand the complexity and humility of the plant with only 25 years of extreme life in the desert.



SEIS14



View
Spices:

Raw material
Aging
Fermentation
Distillation
Smell and taste:
Alcoholic content

Translucent, silver
3 Gin technic blends, 12 botanics
(Classic / Citric / Herbal)
Dasyllirion Wheeleri
25 years
Wild yeasts in wooden poplar tubs
Double in copper alembic stills
Juniper berries, herbal, citric & smoke
45% (90 proof)

GIN/TOL

Sotol especiada y perfumada como Ginebra
Enebro / Dasyllirion Wheeleri

Our first fusion drink, where our main players are Sotol and Gin Blends. It was in our desire to achieve a perfect blend of two liquor concepts where the warm and refreshing merge without losing their aromas, flavors and qualities of each, and in a world where new consumers seek to find unique things that make them feel special it is here, where we decided to take as a base the sotol to fix a smoky and earthy flavor characteristic of the desert where said plant tells its own story of no less than 25 years of extreme climates, and on the other hand the good taste of the juniper berry with its characteristic smell and refreshing taste perfectly harmonious with the grain of cardamom accompanied by apricot and its citrus notes. It was until we managed to understand that they were a perfect couple that we decided to create this unique blend in the world.



AUTENTICIDAD

LABELS
RP &
EVENTS
COCKTAILS

SEIS14
GRAND SOTOL
Sotol ahumado cristalino premium
Dasylicion Texanum
JOVEN
100% SOTOL PURO

SEIS14
GINTOL
Cado, Especiado y Perfumado como Ginebra
bro / Dasylicion Wheeler
JOVEN
100% SOTOL PURO



ETIQUETAS (LABELS)

GINTOL



1



2

SEIS14
GINTOL

Sotol Abocado, Especiado y Perfumado como Ginebra
Enebro / Dasyliirion Wheeleri
JOVEN
100% SOTOL PURO

3

Ficha Técnica		DENOMINACIÓN DE ORIGEN PROTEGIDA		ALDAMA CHIHUAHUA		EL ABUSO EN EL CONSUMO DE ESTE PRODUCTO ES NOCIVO PARA LA SALUD	
Ginebrado	Enebro, Cardamomo, Cítricos, Chabacano y otras especias.	CARLOS ARAGÓN HERRERA PARTIDO LA FUENTE, JUAREZ, CHIHUAHUA AAHC8506167B4 WWW.SEIS14.COM.MX		HECHO EN MÉXICO		700 ml	
Variedad de Sotol	Dasyliirion Wheeleri	ENVASADO DE ORIGEN		45% Alc.Vol. (90 PROOF)			
Madurez de planta	25 años	Fecha: Lote: Botella:					
Fermentación	Pila de hormigón 3 a 5 días						
Destilación	Dos en alambique de cobre						
Notas aromáticas	Herbales, cítricos y ahumadas						

4

PRUDUCED AND BOTTLED BY:
LA VINATA SEIS 14, S. DE R.L. DE C.V. ALDAMA CHIHUAHUA 32910 MÉXICO

INGREDIENTS: ALCOHOLIC BASE (SOTOL) DASYLIIRION WHEELERI FLAVORED AS GIN WITH JUNIPER BERRYS, CARDAMOM, FENNEL, PEPPERS MIXTURE & NATURAL CITRUS PEEL MIXTURE.

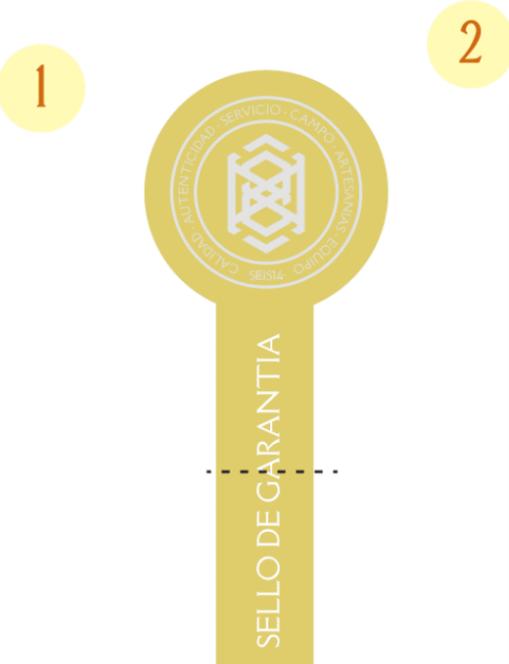
GOVERNMENT WARNING: (1) ACCORDING TO SURGEON GENERAL WOMEN SHOUL NOT FRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

USA ADITONAL LABEL

PRESENTATION 700 or 750 ml (final size don't change)

ETIQUETAS (LABELS)

GRAND SOTOL



3

Ficha Técnica Vista: Cristalino, Untuoso Variedad de Sotol: Dasyliirion Texanum Madurez de planta: 25 - 30 años Fermentación: Pila de hormigón 3 a 5 días Destilación: Dos en alambique de cobre Notas aromáticas: Herbales, maderas (álamo y nogal).		DENOMINACIÓN DE ORIGEN PROTEGIDA CARLOS ARAGÓN HERRERA PARTIDO LA FUENTE JUÁREZ, CHIHUAHUA AAHC85066784 WWW.SEIS14.COM.MX ENVASADO DE ORIGEN Fecha: Lote: Botella:		45% Alc.Vol. (90 PROOF)		ALDAMA CHIHUAHUA HECHO EN MÉXICO		EL ABUSO EN EL CONSUMO DE ESTE PRODUCTO ES NOCIVO PARA LA SALUD	
				700 ml					

4

PRUDUCED AND BOTTLED BY:
 LA VINATA SEIS 14, S. DE R.L. DE C.V. ALDAMA CHIHUAHUA 32910 MÉXICO

INGREDIENTS: ALCOHOLIC BASE (SOTOL) DASYLIIRION WHEELERI FLAVORED AS GIN WITH JUNIPER BERRYS, CARDAMOM, FENNEL, PEPPERS MIXTURE & NATURAL CITRUS PEEL MIXTURE.

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USA ADITONAL LABEL

PRESENTATION 700 or 750 ml (final size don't change)

SMALL PRESENTATION
125 ML & 50ML



SEIS14
GRAND SOTOL
Sotol ahumado
Dasyllirion Wheeleri
100% SOTOL PURO

SEIS14
GRAND SOTOL
Sotol ahumado, cristalino premium
Dasyllirion Wheeleri Texanum
JOVEN
100% SOTOL PURO

SEIS14
GRAND SOTOL
Sotol ahumado, cristalino premium
Dasyllirion Wheeleri Texanum
JOVEN
100% SOTOL PURO

SEIS14
GINTOL
Especiado y Perfumado como Ciruela
Dasyllirion Wheeleri
JOVEN
100% SOTOL PURO

SEIS14
GINTOL
Especiado y Perfumado como Ciruela
Dasyllirion Wheeleri
JOVEN
100% SOTOL PURO

SEIS14
GINTOL
Especiado y Perfumado como Abocado
Dasyllirion Wheeleri
JOVEN
100% SOTOL PURO

RP & EVENTS



10 y 11
JUNIO 2018
CENTRO
CITIBANAMEX





RP & EVENTS



COCKTAILS



GIN & BEER

Ingredients

- 50 ml SEISI14 GINTOL
- 15ml lemon juice
- 35ml Agave syrup or any syrup
- 1 tablespoon egg white
- Ice
- Shake shake shake!
- Top up with a nice craft IPA

COCKTAILS



seis14sotol

SOTOLINA

Ingredients

- 70 ml SEISI4 GRAND SOTOL
- 70 ml orange juice
- 15 ml pineapple juice
- 35 ml lime juice
- Spoon Salt
- Club Soda and Grapefruit Soda as preferred
- Ice
- Tamarind pulp with dried meat small pieces at the edges of the glass

COCKTAILS



#cocktail 🍹 creado por @alberto_martinez_ "Beto" nuestro embajador por @iosoffices Monterrey .

Coctel: Wild Pomelo

45 ml Gintol seis catorce
60 ml jugo de toronja natural
30 ml jarabe de romero
10 ml concentrado de flor de Jamaica sin azúcar

Verter todos los ingredientes en la

35 personas más

6 DE DICIEMBRE

Agrega un comentario...



@alberto_martinez_ "Beto" nuestro embajador por @iosoffices Monterrey .

Golden Chihuahua

45 ml Sotol Seis14
15 ml controy (licor de naranja)
15 ml jugo de limón verde
15 ml jarabe de albahaca
30 ml jugo de piña
6 hojas de hierbabuena

Macerar las hojas de hierbabuena con el SOTOL, limón y el jarabe de albahaca

Les gusta a jaimе.v.campos.s y 36 personas más

5 DE DICIEMBRE

Agrega un comentario...



PRODUCTION
VOLUME

PALLET

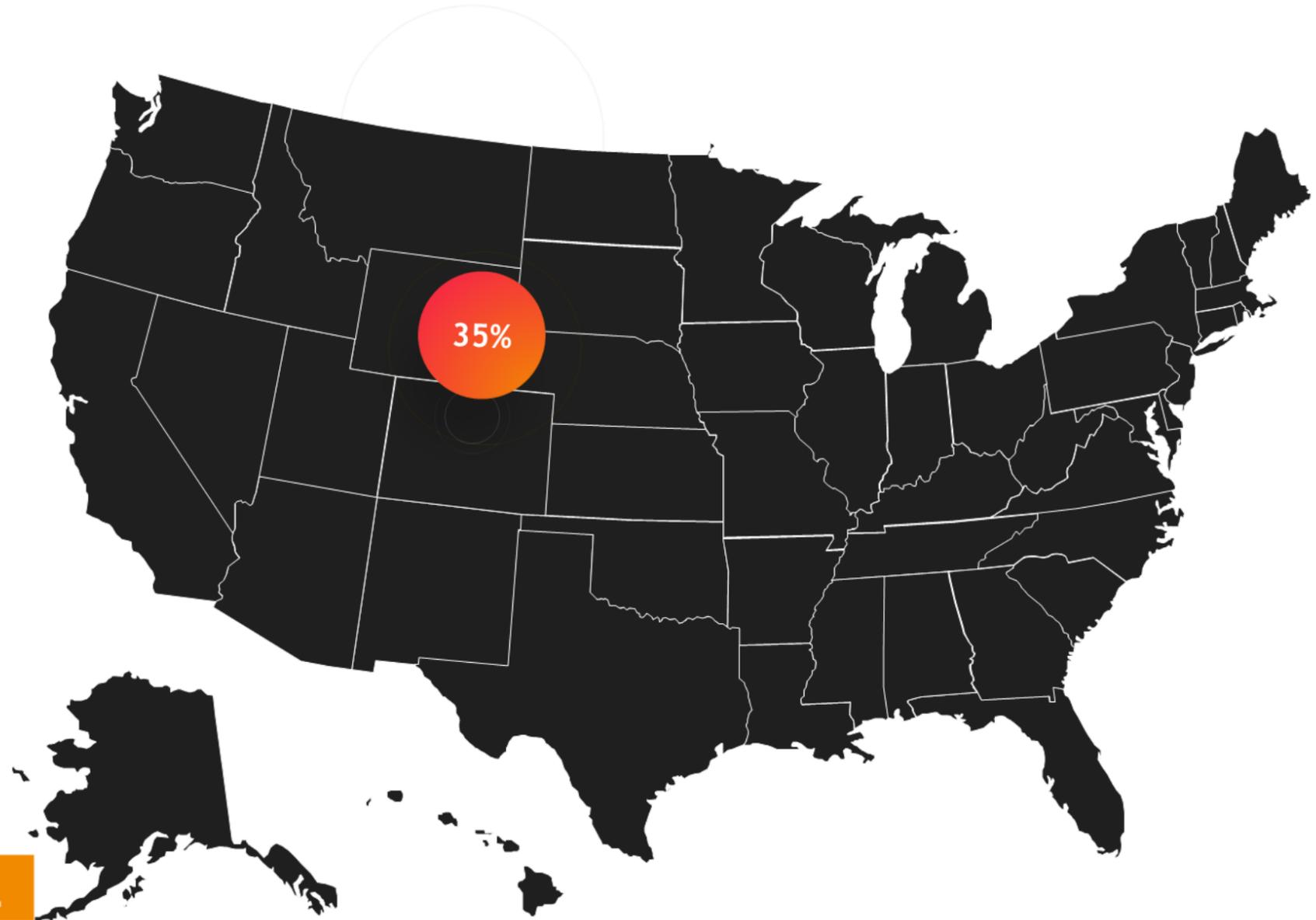
UNITED STATES

QUANTITY OF BOTTLES / PALLETS PER ZONE

Depending on the rareness of the plant is the volume that can be processed.

The Mexican standard allows to processed up to 30K liters of plant as a maximum to maintain the craft process.

The products are focused 70% to foreign public and 30% to domestic public (México); to proper care the plant and to maintain the production the volume is limited to zones



USA
 +GINTOL: :10.5K BOTTLES
 +GDS: 3.5K BOTTLES

FOREIGN 70%	GINTOL	GRAND SOTOL
USA (35 %)	19 PALLETS*	6 PALLETS
EUROPE (35 %)	19 PALLETS	6 PALLETS
FILIPINES (20 %)	11 PELLETS	4 PALLETS
S. AMERICA (7 %)	4 PALLETS	1 PALLETS
CANADA (3%)	2 PELLETS	1 PALLETS

* PALLET = 90 BOXES , 6 BOTTLES PER BOX

PRODUCTION VOLUME

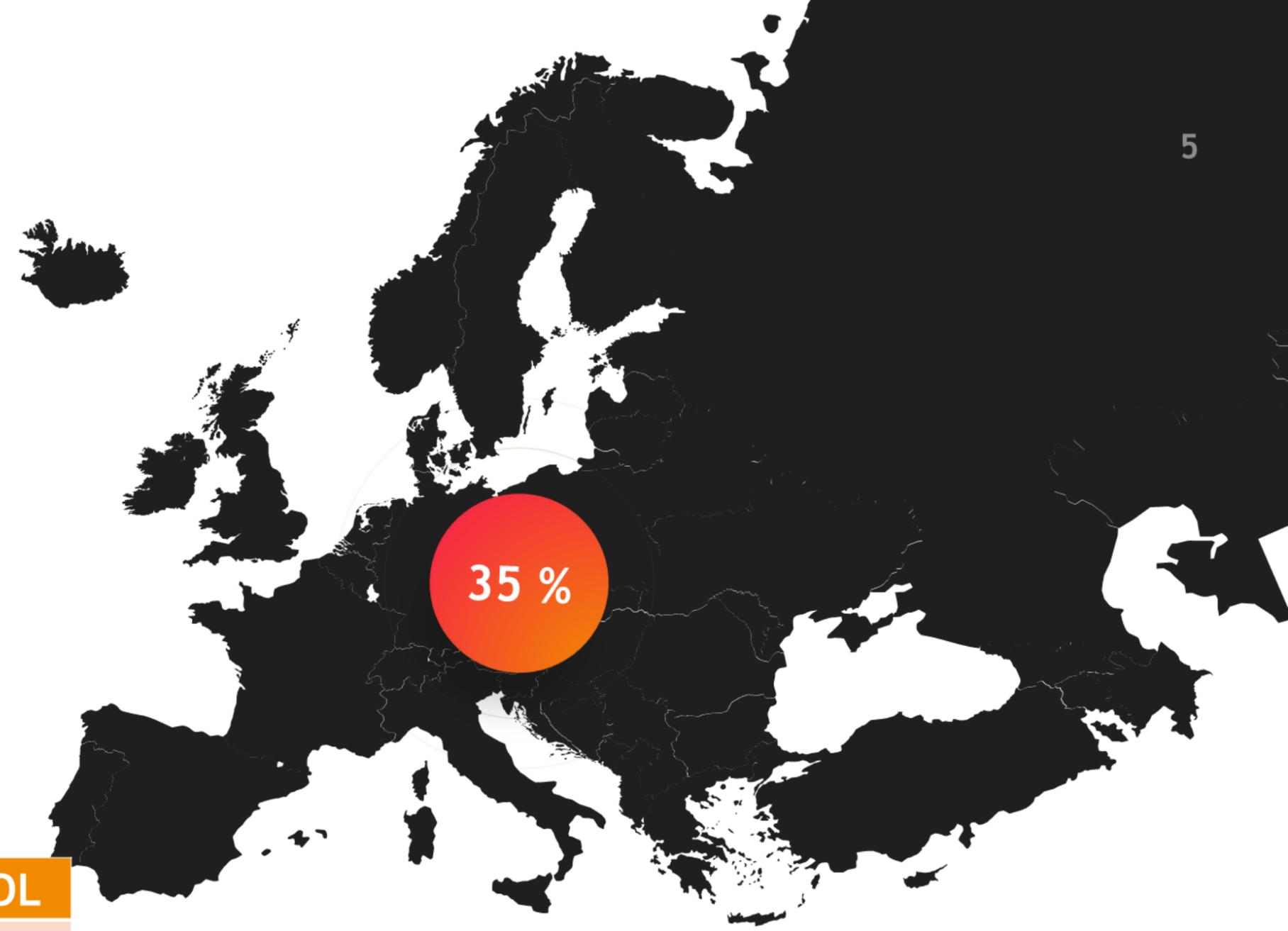
EUROPE

QUANTITY OF BOTTLES / PALLETS PER ZONE

Depending on the rareness of the plant is the volume that can be processed.

The Mexican standard allows to processed up to 30K liters of plant as a maximum to maintain the craft process.

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35 %

EUROPE ZONE
 +GINTOL: :10.5K BOTTLES
 +GDS: 3.5K BOTTLES

EUROPE 35%	GINTOL	GRAND SOTOL
SPAIN (30 %)	6 PALLETS*	2 PALLETS
ITALY (30 %)	6 PALLETS	2 PALLETS
GERMANY (10 %)	2 PELLETS	1 PALLETS
UK (15%)	3 PELLETS	1 PALLETS
OTHERS (15 %)	3 PELLETS	1 PALLETS

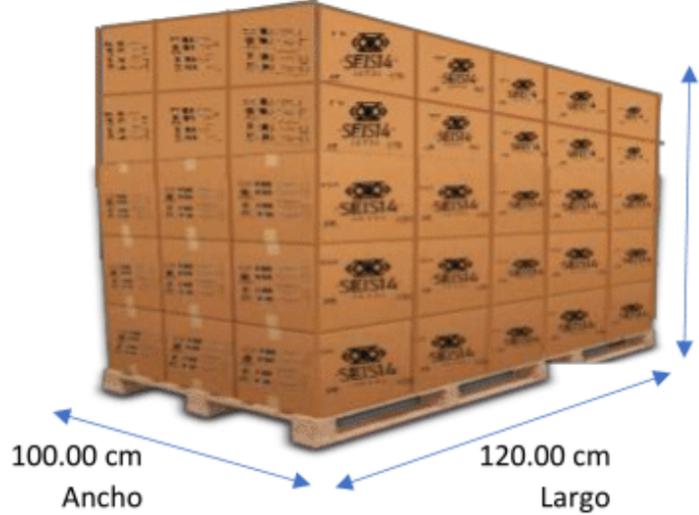
* PALLET = 90 BOXES , 6 BOTTLES PER BOX

PRODUCTION VOLUME

CARACTERÍSTICAS Y MEDIDAS BOTELLAS, CAJAS Y PALETS



PW: 2018

BOTELLA MEDIDAS	CAJA MEDIDAS	CAJA MEDIDAS
		
CARACTERÍSTICAS	CARACTERÍSTICAS	CARACTERÍSTICAS
<p>VIDRIO: REICLADO</p> <p>PROVEEDOR: LA VALERIANA</p> <p>LUGAR DE ORIGEN: TONALA , JALISCO</p> <p>ESTILO Y PINTURA BOTELLA: BARRIL/ CREMA (ARENA)</p> <p>PINTURA TAPON Y ESTILO: FICHA /AMBAR</p> <p>ETIQUETA 1 PLASTIFICADA</p> <p>ETIQUETA 2 PAPEL BICOLOR (CAFÉ Y CREMA)</p> <p>LETRA 1 CAFÉ</p> <p>LETRA 2 METALIZADA COBRE</p> <p>METODO ETIQUETA: HOT STAMPING</p> <p>ADICIONAL VENTANA INFERIOR</p>	<p>CARTON: MEXICANO</p> <p>PROVEEDOR: CAJAS TALAVERA</p> <p>LUGAR DE ORIGEN: TONALA , JALISCO</p> <p>CAPACIDAD BOTELLAS X CAJA: 6</p> <p>COLOR CAJA: CAFÉ (KRAFT)</p> <p>MATERIAL EXTERIOR: CORRUGADO SENCILLO</p> <p>MATERIAL INTERIOR: CORRUGADO DOBLE</p> <p>TINTAS: 1 (NEGRO)</p> <p>CARAS IMPRESA: 2</p>	<p>PALET PARA USA</p> <p>LARGO 120.00 cm # CAJAS BASE 15</p> <p>ANCHO 100.00 cm NIVELES 5</p> <p>ALTO 125.00 cm TOTAL CAJAS 75</p> <p>BASE PALLET: MADERA</p> <p>TOTAL PERMITIDO ALTO USA PARA MANIOBRA: 140 CM ALTO</p> <p>PALET DOMESTICO Y EUROPA</p> <p>LARGO 120.00 cm # CAJAS BASE 15</p> <p>ANCHO 100.00 cm NIVELES 6</p> <p>ALTO 150.00 cm TOTAL CAJAS 90</p> <p>BASE PALLET: MADERA</p>
BOTELLA GINTOL PESO	PESO CAJAS	PESO PALET
<p>TAPON: 0.060 kg</p> <p>BOTELLA (CON ETIQUETA): 1.100 kg</p> <p>LIQUIDO: 0.700 ml</p> <p>TOTAL BOTELLA: 1.860 kg</p>	<p>PESO EXTERIOR CAJA (CARTON): 0.225 kg</p> <p>PERO INTERIOR SEPARADOR 6 (CARTON): 0.125 kg</p> <p>CAPACIDAD BOTELLAS X CAJA: 6.00 pzas</p> <p>TOTAL PESO CAJA CON BOTELLAS: 11.510 kg</p>	<p>PALET PARA USA</p> <p>PESO CAJAS: PESO PALLET: 15.000 kg</p> <p>PESO TOTAL ESTIVA : 878.250 kg</p> <p>PALET DOMESTICO Y EUROPA</p> <p>PESO TOTAL ESTIVA : 1,051.000 kg</p>

CARACTERÍSTICAS Y MEDIDAS BOTELLAS, CAJAS Y PALETS

GRAND SOTOL
Sotol ahumado cristalino premium
Dasyliroon Texanum

SEIS.14

PW: 2018

BOTELLA GRAND SOTOL MEDIDAS	CAJA MEDIDAS	CAJA MEDIDAS
		
CARACTERÍSTICAS	CARACTERÍSTICAS	CARACTERÍSTICAS
<p>VIDRIO: RECICLADO PROVEEDOR: LA VALERIANA LUGAR DE ORIGEN: TONALA , JALISCO ESTILO Y PINTURA BOTELLA: BARRIL / N/A PINTURA TAPON Y ESTILO: FICHA / N/A ETIQUETA 1 PLASTIFICADA ETIQUETA 2 PAPEL BICOLOR (CAFÉ Y CREMA) LETRA 1 AZUL Y CAFÉ LETRA 2 METALIZADA COBRE METODO ETIQUETA: HOT STAMPING ADICIONAL N/A</p>	<p>CARTON: MEXICANO PROVEEDOR: CAJAS TALAVERA LUGAR DE ORIGEN: TONALA , JALISCO CAPACIDAD BOTELLAS X CAJA: 6 COLOR CAJA: CAFÉ (KRAFT) MATERIAL EXTERIOR: CORRUGADO SENCILLO MATERIAL INTERIOR: CORRUGADO DOBLE TINTAS: 1 (NEGRO) CARAS IMPRESA: 2</p>	<p>PALET PARA USA</p> <p>LARGO 120.00 cm # CAJAS BASE 15 ANCHO 100.00 cm NIVELES 5 ALTO 125.00 cm TOTAL CAJAS 75 BASE PALET: MADERA TOTAL PERMITIDO ALTO USA PARA MANIOBRA: 140 CM ALTO</p> <p>PALET DOMESTICO Y EUROPA</p> <p>LARGO 120.00 cm # CAJAS BASE 15 ANCHO 100.00 cm NIVELES 6 ALTO 150.00 cm TOTAL CAJAS 90 BASE PALET: MADERA</p>
BOTELLA GINTOL PESO	PESO CAJAS	PESO PALET
<p>TAPON: 0.060 kg BOTELLA (CON ETIQUETA): 1.050 kg LIQUIDO: 0.700 ml TOTAL BOTELLA: 1.810 kg</p>	<p>PESO EXTERIOR CAJA (CARTON): 0.225 kg PERO INTERIOR SEPARADOR 6 (CARTON): 0.125 kg CAPACIDAD BOTELLAS X CAJA: 6.00 pzas TOTAL PESO CAJA CON BOTELLAS: 11.210 kg</p>	<p>PALET PARA USA</p> <p>PESO CAJAS: PESO PALET: 15.000 kg PESO TOTAL ESTIVA : 855.750 kg</p> <p>PALET DOMESTICO Y EUROPA</p> <p>PESO TOTAL ESTIVA : 1,023.900 kg</p>

