

Bacanora Blanco

Alcohol by Volume: 46% Alcohol

Origination: Product of Mexico – Sonora

Maestro Bacanorero: Rumaldo Flores Amarillas

Plant: Agave Angusifolia (Pacifica)

Baking: Underground stone oven

Firewood: Mesquite and Popper

Grinding: By hand and machine

Fermentation: 6-12 days with well water.

Distillation: Double distillation in copper stills

Formats: 750ml/6 bottles

Notes: Santo Cuviso Bacanora offers a taste profile that is both complex and inviting. On the nose, it leads with an integrated blend of subtle smoke from the oak and mesquite, along with earth notes and slightly sweet aromas with hints of citrus. The flavor reveals a rich and full-bodied texture, with a balanced interplay of sweet agave notes and smoky undertones – as reflected in the nose. As the flavors unfold, subtle hints of dried herbs emerge, creating a nuanced and layered tasting experience. The finish is long and smooth, leaving a lingering impression of smoke and spice that invites another sip.

