

# Lechuguilla

**Alcohol by Volume:** 47.5% Alcohol

**Origination:** Product of Mexico – Sonora

**Maestro Bacanorero:** Rumaldo Flores Amarillas

**Plant:** Agave Shervei (Lechuguilla)

**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 Lechuguilla is an artisanal agave spirit from the rugged landscapes of Southern Sonora, Mexico, rooted in centuries of indigenous tradition. Made from the endemic variety, Agave shervei, this spirit highlights the region's rich cultural heritage and traditional distilling methods.

Our Lechuguilla offers earthy, smoky, and herbal aromas with hints of citrus. The bold flavor includes eucalyptus, sweet agave, and herbal undertones, finishing with lingering smoke, spice, and sweetness. Whether sipped neat or with a splash of soda, Lechuguilla is a celebration of Sonora's cultural heritage and craftsmanship.

