

## Bacanora Prohibido

**Alcohol by Volume:** 47.5% Alcohol

**Origination:** Product of Mexico – Sonora

**Maestro Bacanorero:** Rumaldo Flores Amarillas

**Plant:** Agave Angusifolia (Pacifica)

**Baking:** Underground Volcanic Stone Oven

**Firewood:** Mesquite and Mauto Wood

**Grinding:** Axe and heartbreaking mill

**Fermentation:** 6-12 days with well water.

**Distillation:** Double distillation in copper stills

**Formats:** 750ml/6 bottles



**Notes:** Sourced entirely from the highest regions of our 17,000-acre ranch, this is a rare and labor-intensive product. It takes days to bring the agave hearts down from the mountains, literally on the backs of men and mules. Some of the places where we pull the wild agaves from haven't been visited by man in at least four generations. These agaves have never been irrigated or manipulated in any way. While all the agave used are *pacifica*, the higher altitude and traditional production methods subtly change the flavor profile of the finished spirit. These higher altitude agaves have been stressed by their environment and barely look alive. It's amazing they survive at all in this environment, much less reach maturity. But the piñas are very much alive and well underneath.

Prohibido is made using the traditional method of cooking agaves, the way it was done during prohibition and earlier which is by digging a traditional cone-shaped pit and cooking the agaves in the ground lined with volcanic rock. We cook the agaves with mesquite and mauto wood and then cover them with palm leaves. This maintains the temperature, while allowing the smoke to escape.

Due to the rarity of these plants, we can only sustainably produce about 300 bottles for commercial use annually.