

## Bacanora Reposado

**Alcohol by Volume:** 45% 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

**Aging:** Ex-Bourbon Casks for 6-8 months

**Formats:** 750ml/6 bottles

**Notes:** This artisanal spirit is crafted from the same base as our Blanco but aged in American oak casks previously used for bourbon. This aging process imparts a rich, deep color and enhances the flavor profile with bold notes of vanilla, coffee, cacao, caramel, and almonds. The combination of the oak's influence and the traditional Bacanora production methods results in a complex, smooth, and full-bodied expression.

