



Santo Cuviso, meaning "Holy Bacanora," is crafted in the town of Bacanora by maestro Manuel "El Toro" Chacón, a third-generation bacanoro. The production process utilizes 100% organic agave angustifolia (more commonly known as "Agave Pacifica"), cooking the agave in conical earthen pit ovens before natural fermentation and double distillation in copper pot stills.

In 2019, Santo Cuviso Bacanora Blanco earned a Gold medal and was named Agave Spirit of the Year by the American Distilling Institute.



BACANORA BLANCO

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.



BACANORA REPOSADO

An exceptional, small-batch spirit crafted from our Blanco and aged in American oak casks previously used for bourbon. This unique maturation imparts a deep, rich color and enhances the flavor profile with bold notes of coffee, vanilla, cacao, caramel, and almonds. The smooth, complex character offers a perfect balance of warmth and earthy agave, making it an ideal choice for sipping or refining your favorite cocktails.



PROHIBIDO

Santo Cuviso Prohibido Bacanora is a rare, small-batch spirit crafted from Agave Angustifolia var. pacifica, hand-harvested from the highest, most remote regions of our 17,000-acre ranch. These wild agaves, grown at high altitudes and untouched by irrigation, are slow-cooked in traditional pit ovens lined with volcanic rock and smoked with mesquite and mauto wood. With only about 300 bottles produced annually, Prohibido offers a unique, robust flavor profile, shaped by the harsh environment and centuries-old production methods.



LECHUGUILLA

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.



Santo Cuviso has also ventured into producing Sotol, showcasing the diversity of Mexican spirits. With its dry, complex profile and earthy finish, Santo Cuviso invites you to savor the rich heritage and craftsmanship in every sip.



SOTOL CHIHUAHUA

Luminous with medium intensity appearance. The bouquet is passionate, earthy clean and powerful, with subtle tones of almond and nuts. Mineral flavor, sweet and buttery on the palate



SOTOL COAHUILA

Crystal clear appearance with medium viscosity. The bouquet is a potpourri of aromas reminiscent of garrigue, mint, honeycomb, camote, marshmallow and floral accents. On the palate there are bitter notes balanced by sweet and salty highlights. Mint, rosemary, thyme, honey and guava are detected.



SOTOL DURANGO

Brilliant appearance with unique viscosity and high density. Herbaceous aroma with touches of earth. The flavor evokes earthy notes followed by citrus fruit, minerality, and a touch of lime. Long lingering finish.