

SANTO PECADO

BACANORA JOVEN



SANTO PECADO BACANORA IS AN ARTISANAL SPIRIT THAT ELEVATES THE CRAFT OF COCKTAIL-MAKING.

DISTILLED FROM 100% WILD AGAVE IN THE MOUNTAINS OF SONORA, MEXICO, THIS REFINED BACANORA BLENDS CENTURIES-OLD TRADITION WITH A MODERN EDGE.

WHILE BACANORA SHARES SOME SIMILARITIES WITH MEZCAL, ITS LIGHTER SMOKE AND SOPHISTICATED EARTHINESS MAKE IT THE PERFECT BASE FOR INNOVATIVE, BOUNDARY-PUSHING COCKTAILS.

100%
AGAVE PACIFICA



DISTILLED
AGAVE SPIRITS



SAN FRANCISCO WORLD
SPIRITS COMPETITION
2024



TIPXY AWARDS
2023



AMERICAN DISTILLING
INSTITUTE
2019

TECHNICAL INFORMATION

REGION: SONORA, MÉXICO.
ALC.VOL: 45%
VARIETY: AGAVE ANGUSTIFOLIA HAW
INGREDIENTS: AGAVE AND WATER
(NO ADDITIVES)

COOKED: UNDERGROUND VOLCANIC STONE OVEN
GRINDING: AXE AND MILL
FERMENTATION: 6 DAYS IN AMERICAN OAK OPEN VATS
DISTILLATION: DOUBLE DISTILLED IN COPPER
STILLS

MAESTRO BACANORERO: RUMALDO FLORES AMARILLAS

SANTO PECADO BACANORA OFFERS
A FRESH TAKE ON CRAFTED COCKTAILS WITH CLASSIC DRINKS LIKE BACANORA
NEGRONI, BACANORA MARGARITA, OR A SONORAN PALOMA, WITHOUT
OVERPOWERING OTHER INGREDIENTS

SUGGESTED COCKTAILS

**BACANORA PLAYS WELL WITH CITRUS, RED AND WHITE VERMOUTH,
BITTER, SWEET, AND HERBAL LIQUEURS, FOR STARTERS.**

EXCELLENT WITH JUST A LIME SLICE AND SODA WATER AS WELL.



- BACANORA NEGRONI:

SWAP GIN FOR SANTO PECADO FOR
A SMOKY TWIST ON THIS CLASSIC.



- SONORAN PALOMA:

BRING OUT BACANORA'S CITRUS
NOTES WITH FRESH GRAPEFRUIT
JUICE AND A DASH OF SODA.



- SMOKY AGAVE SOUR:

ELEVATE THE CLASSIC WHISKEY
SOUR WITH BACANORA'S BALANCED
SMOKE AND AGAVE SWEETNESS.

