

BACANORA ARTESANAL

SPIRITS DISTILLED AGAVE

SANTO PÉCADO

Bacanora Blanco

Alcohol by Volume: 45% Alcohol

Origination: Product of Mexico – Sonora

Maestro Bacanorero: Rumaldo Flores Amarillas

Plant: Agave Angustifolia Haw (Pacifica)

Baking: Underground volcanic stone oven

Firewood: Mauto wood

Grinding: Axe and heart-breaking mill

Fermentation: 6 days in American Oak tanks

Distillation: Double distillation in copper stills

Formats: 750ml/6 bottles

Notes: Crystal clear color with medium viscosity. The aroma is rich with earthy scents complemented by citrus and subtle notes of pear and vanilla. A dry, complex flavor profile featuring a light smokiness and an earthy finish.

