

santo  cuviso™
SINCE 1756 FROM SONORA

SANTO CUVISO BACANORA BLANCO

MATURE AGAVE HEARTS ARE
ROASTED IN EARTHEN OVENS USING OAK
AND MESQUITE, AND THEN NATURALLY
FERMENTED IN OPEN-AIR VATS.

DISTILLED TWICE IN COPPER STILLS AND
BOTTLED AT 45% ABV, RESULTING IN A
ROBUST YET SMOOTH SPIRIT

THE NOSE PROFILE IS COMPLEX, WITH
SUBTLE SMOKE, EARTHY NOTES, AND SWEET
CITRUS AROMAS.

THE FLAVOR REVEALS A BALANCED
INTERPLAY OF SWEET AGAVE
AND SMOKY UNDERTONES, WITH
HINTS OF DRIED HERBS.

THE FINISH IS LONG AND SMOOTH,
LEAVING A LINGERING IMPRESSION OF
SMOKE AND SPICE.

SANTO CUVISO BACANORA,
SONORA MÉXICO.



BEST IN CLASS, BEST IN CATEGORY
American Distilling Institute 2019



EXCELLENCE IN PACKAGING, GOLD
American Distilling Institute 2019



BEST OF CATEGORY, GOLD
American Distilling Institute 2019
GOLD



American Distilling Institute 2019



SILVER
WSWA 2019



BRAND IDENTITY, BRONZE
American Distilling Institute 2019

TECHNICAL INFORMATION

REGION: SONORA, MÉXICO.
MUNICIPALITY: QUIRIEGO
ALC.VOL: 45%
VARIETY: AGAVE ANGUSTIFOLIA HAW,
AKA PACIFICA

COOKED: UNDERGROUND STONE OVEN
GRINDING: BY AXE AND MILL
FERMENTATION: 6-12 DAYS WITH WELL WATER
DISTILLATION: DOUBLE DISTILLED IN COPPER
STILLS
INGREDIENTS: AGAVE AND WATER. (NO ADITIVES)

MAESTRO BACANORERO: RUMALDO FLORES AMARILLAS



**SANTO CUVISO BACANORA
IS A CELEBRATION OF
SONORA'S CULTURAL
HERITAGE AND CRAFTSMANSHIP.**

Bacanora has a rich history
spanning more than 300 years,
originally crafted by the indigenous
people of Sonora, who fermented Agave
for medicinal and spiritual uses.



Despite being illegal to produce from 1915 to 1992, Bacanora's
production methods were preserved.

In 2000, it gained Denomination of Origin status,
recognizing its unique qualities.

**THE UNIQUE PRODUCTION, HISTORICAL SIGNIFICANCE, AND DISTINCTIVE
TASTE MAKE SANTO CUVISO A PRIZED ADDITION TO ANY LIQUOR
COLLECTION, WHETHER ENJOYED NEAT, ON THE ROCKS,
OR IN COCKTAILS.**

