

santo  cuviso™
SINCE 1756 FROM SONORA

SANTO CUVISO ENSAMBLE

SANTO CUVISO ENSAMBLE DEL NORTE IS A UNIQUE BLEND THAT CELEBRATES THE AUTHENTIC SPIRITS OF NORTHERN MEXICO. THIS EXCEPTIONAL ENSAMBLE COMBINES THREE DISTINCTIVE DISTILLATES: BACANORA BLANCO, SOTOL, AND LECHUGUILLA – EACH REPRESENTING THE RICH HERITAGE AND TERROIR OF MEXICO'S NORTHERN REGIONS. TOGETHER, THEY CREATE A COMPLEX AND HARMONIOUS SPIRIT THAT SHOWCASES THE DIVERSE AGAVE AND DESERT PLANT TRADITIONS OF THIS REMARKABLE TERRITORY.

COOKING: TRADITIONAL EARTH OR STONE OVEN FOR BACANORA AND LECHUGUILLA; OVEN OR ADAPTED METHODS FOR SOTOL DEPENDING ON THE BATCH.

FERMENTATION: NATURAL FERMENTATION WITH INDIGENOUS YEASTS IN WOODEN OR STEEL VATS (TIMING VARIES BY BATCH).

DISTILLATION: ARTISANAL COPPER POT STILL (DOUBLE DISTILLATION FOR BALANCE AND CLARITY).

BLENDING: FINAL BLEND AND CUT TO BALANCE THE PROFILE OF EACH DISTILLATE PRIOR TO BOTTLING.



TECHNICAL INFOMATION

REGION: SONORA AND CHIHUAHUA
ALC.VOL: 46%
VARIETY: AGAVE ANGUSTIFOLIA HAW,
DASYLIRION LEIOPHYLLUM
AND AGAVE SHREVEI

COOKED: UNDERGROUND STONE OVEN
FERMENTATION: 6-12 DAYS WITH WELL WATER
GRINDING: BY HAND AND MACHINE
DISTILLATION: DOUBLE DISTILLED IN COPPER
STILLS

MAESTRO: RUMALDO FLORES AMARILLAS

AROMA (NOSE):
COMPLEX AND HARMONIOUS —
MINERAL AND SMOKY NOTES
FROM THE BACANORA, HERBAL
AND EARTHY FROM THE
LECHUGUILLA, WITH DRY AND
FLORAL NUANCES FROM THE SOTOL;
TOUCHES OF CITRUS AND DAMP EARTH.

PALATE: SMOOTH ENTRY, MEDIUM BODY,
BALANCE BETWEEN SMOKE AND HERBAL
FRESHNESS; PRESENCE OF SALINE/MINERAL NOTES,
WILD HERBS AND A SLIGHT SWEETNESS OF COOKED AGAVE.
SILKY TEXTURE WITH GOOD STRUCTURE.

CONSUMPTION PROFILE: IDEAL TO ENJOY NEAT OR IN SIGNATURE COCKTAILS
WHERE REGIONAL COMPLEXITY AND CHARACTER ARE DESIRED.

FINISH: PERSISTENT, CLEAN, WITH MINERAL AND HERBACEOUS
AFTERTASTE; LEAVES DRY AND SLIGHTLY SPICY NOTES.

SONORA AND
CHIHUAHUA,
MÉXICO

