

santo
SINCE 1756



cuviso™
FROM SONORA



GOLD MEDAL
TOP MEXICAN SPIRITS
-Cava Magazine

SANTO CUVISO LECHUGUILLA

SANTO CUVISO LECHUGUILLA IS A PREMIER
ARTISAL SPIRIT FROM SONORA, MÉXICO.

FROM THE RUGGED LANDSCAPES OF SOUTHERN
SONORA, MEXICO, ROOTED IN CENTURIES OF
INDIGENOUS TRADITION, AND MADE FROM THE
ENDEMIC VARIETY AGAVE SHERVEL, THIS SPIRIT
HIGHLIGHTS THE REGION'S RICH CULTURAL
HERITAGE AND TRADITIONAL DISTILLATION
METHODS.

ALTHOUGH RARELY SEEN COMMERCIALY, THIS
DISTINCTIVE AGAVE DISTILLATE HAS A RAPIDLY
GROWING FOLLOWING.



THE NOSE 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.

TECHNICAL INFORMATION

REGION: SONORA
ALC.VOL: 47.5%
VARIETY: AGAVE AGAVE SHERVEI,
AKA LECHUGUILLA

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 ADDITIVES

MAESTRO: RUMALDO FLORES AMARILLAS

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LECHUGUILLA
IS A CELEBRATION OF
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**SONORA,
MEXICO**



BEGINING WITH SELECTING MATURE AGAVE PLANTS WHICH GROW IN HARSH DESERT CONDITIONS. THESE PLANTS, HARVESTED BETWEEN 6 TO 15 YEARS, ARE SLOW ROASTED IN EARTHEN PITS, IMPARTING A MILDLY SMOKY FLAVOR. THE ROASTED AGAVE HEARTS, CALLED PIÑAS ARE THEN CRUSHED AND FERMENTED FROM NATURALLY OCCURRING YEAST IN OPEN WOODEN VATS. THE FERMENTED MASH IS DISTILLED TWICE IN COPPER STILLS AND BOTTLED AT 47.5% ABV, RESULTING IN A POTENT YET SMOOTH SPIRIT.

WHETHER ENJOYED NEAT, OR ON THE ROCKS
SANTO CUVISO LECHUGUILLA
IS RECOGNIZED AS A PREMIUM ARTISAN SPIRIT.

