

SANTO CUVISO

BACANORA REPOSADO

Category: Bacanora Reposado in an American White Oak Barrel (5 to 6 months)

Agave: Angustifolia Haw

Region: Sierra of Sonora

Municipality: Quiriego, Sonora, México

Maestro Bacanorero: Rumaldo Flores Amarillas

Alcohol Volume : 46%

Baking : Underground volcanic stone oven.

Firewood : Mezquite wood.

Grinding: Axe and Heartbreaking mill.

Fermentation: 6 days in American Oak tanks.

Distillation: Double distillation in copper still.

Presentation: 750 ml

Yield: 100%

Appearance:

Dark amber color, clean and full-bodied.

Bouquet:

Woody, with a light touch of cacao, vanilla with a roasted coffee finish.

Flavor:

Delicate balance between vanilla and wood, combined with a finish of floral, caramel and coffee notes.

