

santo  cuviso™
SINCE 1756 FROM SONORA

SANTO PROHIBIDO SECOND EDITION

THE HIGHLY ANTICIPATED SECON
RELEASE IN OUR EXCLUSIVE TRILOGY,
SANTO PROHIBIDO SECOND EDITION
ELEVATES THE TRADITIONAL
CHANGO MEZCALERO CONCEPT TO FINE
ART. EACH HAND-PAINTED STONEWARE
VESSEL REQUIRES OVER 10 DAYS OF
ARTISANAL WORK, CREATING UNIQUE
TALAVERA MASTERPIECES THAT
HONOR THE CLANDESTINE MONKEY
BOTTLES USED FOR UNDERGROUND
MEZCAL MARKETING SINCE THE 1850S.

FIRED AT 2200°F WITH LEAD-FREE
PIGMENTS AND FILLED WITH MASTER
RUMALDO FLORES AMARILLAS EXCEPTIONAL
BACANORA FROM QUIRIEGO, SONORA.
COMPLETE WITH WOODEN PRESENTATION
BOX AND SIGNATURE CHANGO
HAT "MEZCALITO" CUP.



TECHNICAL INFORMATION

REGION: SIERRA DE SONORA
MUNICIPALITY: QUIRIEGO, SONORA, MÉXICO
ALC.VOL: 47.5%
VARIETY: BACANORA BLANCO 100%
AGAVE: SILVESTRE - ANGUSTIFOLIA HAW

COOKED: UNDERGROUND VOLCANIC 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.**

NOSE:

**EARTHY AND RICH BOUQUET WITH
DISTINCTIVE SMOKINESS FROM MESQUITE
AND MAUTO WOOD FIRING. SUBTLE CITRUS
NOTES EMERGE ALONGSIDE MINERAL
UNDERTONES FROM THE VOLCANIC STONE
OVEN PROCESS, CREATING A COMPLEX AROMATIC
PROFILE THAT REFLECTS SONORA'S RUGGED TERROIR.**

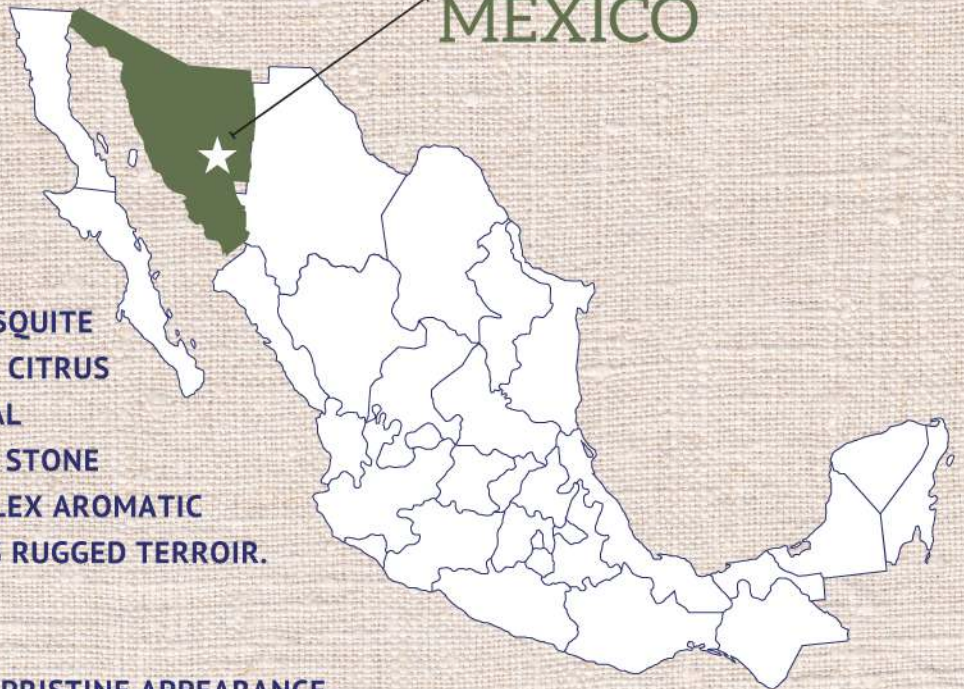
PALATE:

**MEDIUM VISCOSITY WITH A CLEAR, PRISTINE APPEARANCE.
OPENS WITH REFRESHING HINTS OF PEPPERMINT AND LIME ZEST, BALANCED BY
THE DISTINCTIVE WOOD SMOKE CHARACTER FROM TRADITIONAL MESQUITE FIRING.
THE WILD AGAVE'S 90-YEAR MATURATION DELIVERS EARTHY DEPTH AND COMPLEXITY.**

FINISH:

**CLEAN AND LINGERING WITH PERSISTENT WOOD SMOKE NOTES, COMPLEMENTED BY BRIGHT
CITRUS AND COOLING PEPPERMINT SENSATIONS. THE DOUBLE COPPER DISTILLATION ENSURES A
SMOOTH, REFINED CONCLUSION THAT CELEBRATES AUTHENTIC BACANORA CRAFTSMANSHIP.**

**SONORA,
MEXICO**



A TALAVERA TRIBUTE TO BACANORA'S PAST

WITH THE RELEASE OF SANTO PROHIBIDO SECOND EDITION, WE CONTINUE OUR LIMITED-EDITION TRILOGY HONORING THE HISTORIC CHANGO MEZCALERO – THE WHIMSICAL CLAY MONKEY VESSELS THAT ONCE SERVED AS INCONSPICUOUS VESSELS FOR CLANDESTINE MEZCAL SALES DURING MEXICO'S PROHIBITION ERAS.

EACH HANDCRAFTED STONEWARE BOTTLE IS A UNIQUE WORK OF TALAVERA ART, METICULOUSLY PAINTED BY SKILLED ARTISANS OVER THE COURSE OF 10 DAYS. FIRED AT AN INTENSE 2200°F, THESE LEAD-FREE, CADMIUM-FREE VESSELS ARE NOT ONLY BEAUTIFUL, BUT ALSO FOOD-SAFE – THE PERFECT CONTAINER FOR OUR EXCEPTIONAL BACANORA.

SOURCED FROM 90-YEAR-OLD WILD ANGUSTIFOLIA HAW AGAVE PLANTS IN THE RUGGED SIERRA DE SONORA, THE SPIRIT WITHIN IS THE MASTERWORK OF MAESTRO BACANORERO RUMALDO FLORES AMARILLAS. ROASTED IN AN UNDERGROUND VOLCANIC STONE OVEN FUELED BY NATIVE MESQUITE AND MAUTO WOOD, THEN DOUBLE-DISTILLED IN COPPER, THIS LIMITED BACANORA SHOWCASES THE REGION'S DISTINCT TERROIR WITH ITS EARTHY, SMOKY, AND SUBTLY CITRUS-TINGED PROFILE.

PRESENTED IN A HANDSOME WOODEN BOX ALONGSIDE A SIGNATURE "MEZCALITO" TASTING CUP, SANTO PROHIBIDO SECOND EDITION IS BOTH A PREMIUM SPIRIT AND A COLLECTABLE WORK OF MEXICAN ARTISTRY – A TRULY SPECIAL TRIBUTE TO BACANORA'S STORIED PAST.

