

santo  cuviso™
SINCE 1756 FROM SONORA

SANTO CUVISO SANTO PROHIBIDO

FIRST EDITION

A LIMITED RELEASE OF ONLY 300 BOTTLES,
CHANGO PROHIBIDO TRANSFORMS
90-YEAR-OLD WILD AGAVE FROM RANCHO
SAN ISIDRO INTO A COLLECTOR'S TRIBUTE
TO BACANORA'S FORBIDDEN PAST.
HOUSED IN ENVIRONMENTALLY CONSCIOUS
STONEWARE HONORING TRADITIONAL
OAXACAN CHANGO MEZCALERO BOTTLES
FROM THE 1850S, EACH NUMBERED BOTTLE
CELEBRATES SONORA'S HERITAGE
WITH WOODEN GIFT BOX AND SIGNATURE
"MEZCALITO" GLASS INCLUDED.

CHANGO PROHIBIDO REPRESENTS MORE THAN
A SPIRIT - IT'S A PIECE OF LIVING HISTORY.
EACH BOTTLE TELLS THE STORY OF BACANORA'S
FORBIDDEN ERA, WHEN THIS ANCESTRAL SPIRIT WAS DRIVEN UNDERGROUND,
SURVIVING THROUGH THE DEDICATION OF MASTER DISTILLERS LIKE RUMALDO
FLORES AMARILLAS IN SONORA'S REMOTE MOUNTAINS.



TECHNICAL INFORMATION

CATEGORY: BACANORA BLANCO 100%

REGION: SIERRA DE SONORA

ALC.VOL: 47.5%

VARIETY: AGAVE SILVESTRE -
ANGUSTIFOLIA HAW

MILLING: HEARTBREAKING MILL.

WATER: COMES FROM A NATURAL SPRING.

COOKED: UNDERGROUND STONE OVEN WITH
ENCINO AND MESQUITE FIREWOOD.

FERMENTATION: 6 TO 12 DAYS IN TANKS.

DISTILLATION: DOUBLE DISTILLATION
IN COPPER STILL.

MAESTRO: RUMALDO FLORES AMARILLAS

ARTISANAL CRAFTSMANSHIP

FROM THE SIERRA DE SONORA, WILD AGAVE ANGUSTIFOLIA HAW PLANTS MATURE FOR NINE DECADES IN THE HARSH DESERT CLIMATE, DEVELOPING UNPARALLELED COMPLEXITY. HONORS CENTURIES-OLD TRADITIONS, SLOW-ROASTING HEARTS IN UNDERGROUND STONE OVENS FIRED WITH NATIVE ENCINO AND MESQUITE WOOD, CREATING DISTINCTIVE SMOKY NOTES THAT DEFINE AUTHENTIC BACANORA.

NOSE: COMPLEX AROMAS OF ROASTED AGAVE AND DESERT HERBS, WITH HINTS OF WILD HONEY AND MINERALITY FROM 90-YEAR-OLD WILD AGAVE. SUBTLE NOTES OF CLAY AND EARTH REFLECT ITS TRADITIONAL HERITAGE, COMPLEMENTED BY DELICATE FLORAL UNDERTONES CHARACTERISTIC OF SONORAN TERROIR.

PALATE:

RICH AND FULL-BODIED WITH LAYERS OF COOKED AGAVE, DRIED FRUITS, AND A DISTINCTIVE MINERAL BACKBONE. THE 90-YEAR MATURATION IN RANCHO SAN ISIDRO'S UNTOUCHED FIELDS DELIVERS NOTES OF LEATHER, TOBACCO, AND WILD SPICES. A SMOOTH, LINGERING FINISH CELEBRATES THE AUTHENTIC CHARACTER OF TRADITIONAL BACANORA WITH HINTS OF SMOKE AND DESERT BOTANICALS.

