



# SANTO CUVISO UVALAMA AWARDS



EXCELLENCE IN PACKAGING, GOLD  
American Distilling Institute 2019



GOLD  
American Distilling Institute 2019



BRAND IDENTITY, BRONZE  
American Distilling Institute 2019

## SANTO CUVISO UVALAMA

A RARE SONORAN SPIRIT SANTO CUVISO UVALAMA IS A UNIQUE AND ARTISANAL SPIRIT CRAFTED BY BLENDING OUR BACANORA BLANCO WITH THE UVALAMA FRUIT, NATIVE TO THE SONORAN DESERT.

THE UVALAMA FRUIT LENDS A NATURAL SWEETNESS TO THE SUBTLE EARTHY AND HERBAL NOTES OF BACANORA.



SMOOTH AND COMPLEX FLAVOR PROFILE WITH HINTS OF FRUIT, SPICE, AND DESERT FLORA. WHETHER SERVED NEAT, ON THE ROCKS, OR USED IN A COCKTAIL,

SANTO CUVISO UVALAMA OFFERS AN AUTHENTIC TASTE OF SONORA'S RICH CULTURAL AND NATURAL HERITAGE.

TRADITIONALLY PRODUCED BY LOCAL COMMUNITIES AND INDIGENOUS PEOPLES, THE METICULOUS PROCESS INVOLVES NATURAL FERMENTATION AND DOUBLE DISTILLATION

# TECHNICAL INFORMATION

**REGION:** SONORA  
**ALC.VOL:** 45%  
**VARIETY:** AGAVE ANGUSTIFOLIA HAW,  
AKA PACIFICA

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

**MAESTRO BACANORERO:** RUMALDO FLORES AMARILLAS

## SANTO CUVISO

## BACANORA

IS MADE THROUGH A  
METICULOUS PROCESS.

Bacanora has a rich history spanning more than 300 years, rooted in the Sonoran Etnias, including the Opatas Indigenous people, who traditionally crafted fermented Agave (Agave Pacifica) for medicinal and spiritual uses.



Despite being illegal to produce from 1915 to 1992, Bacanora's production methods were preserved. In 2000, it gained Denomination of Origin status, recognizing its unique qualities.

SANTO CUVISO BACANORA IS A CELEBRATION OF SONORA'S CULTURAL HERITAGE AND CRAFTSMANSHIP.

ITS UNIQUE PRODUCTION, HISTORICAL SIGNIFICANCE, AND DISTINCTIVE  
TASTE MAKE IT A PRIZED ADDITION TO ANY LIQUOR  
COLLECTION, WHETHER ENJOYED NEAT, ON THE ROCKS,  
OR IN COCKTAILS.

