



# SANTO CUVISO BACANORA BLANCO

Casa Tres Amigos

**BEST IN CLASS, BEST IN CATEGORY**  
 – American Distilling Institute 2019

**GOLD** – American Distilling Institute 2019

**EXCELLENCE IN PACKAGING, GOLD**  
 – American Distilling Institute 2019

**SILVER** – WSWA 2019

## BRAND OVERVIEW

Casa Tres Amigos was created between three friends with a love for Mexican culture, fine food, and incredible spirits. In their search for the most heavenly of Bacanoras, they found themselves in partnership with the Chacón Family, owners of Rancho El Torreoncito. A 700-hectare hacienda located in the town of Bacanora, founded in 1627 in the northern Mexican state of Sonora. The Chacón's use ancient methods kept alive through three generations, carefully guarding their recipe and production secrets.

Casa Tres Amigos believes in supporting the local economy through fairtrade and educational programs. For activating their values, they have partnered with the local university to teach agriculture students about small organic farming. Additionally, Casa Tres Amigos has also partnered with a

nonprofit to work towards the protection of bats, which play an important role in the pollination and production health of agave.

Today, Maestro Bacanero Manuel "El Toro" Chacón and his brothers produce Santo Cuviso Bacanora in a true **artisanal** and time-honored way. Small batches are bottled in **beautiful, hand-blown glass made by Mexican artisans** bearing the Santo Cuviso shield. Approximately 23lbs of piñas are required to make just one 750 ml bottle of Bacanora. From start to finish, it is a carefully-monitored, natural process that transfers the sacred craft and magic of the family's traditions into every sip.



## TURNING SAINTS INTO SINNERS SINCE 1756

## PRODUCT OVERVIEW

### TASTING NOTES

- Transparent, luminous, clean and bright with medium viscosity
- Earthy bouquet, passionate, clean and powerful with subtle tones of mesquite and oak
- Dry, complex, slightly smoky, naturally sweet with a kick of pepper and a grounded earthy finish

### SERVING RECOMMENDATIONS

- Neat

CATEGORY	Bacanora Blanco 100% Organic Agave
VARIETY	Agave Angustifolia Haw
PLANT AGE	7 years plus
COOKING	Conical stone oven using encino and mesquite wood
GRINDING	Heartbreaking Mill
FERMENTATION	Open air fermentation for 6 to 12 days
DISTILLATION	Double distillation in copper still
STATE	Sierra de Sonora
REGION	Sonora
TOWN	Bacanora
MAESTRO BACANERO	Manuel "El Toro" Chacón (third generation Bacanero)

### PRODUCTION PROCESS

Santo Cuviso is 100% organic, 100% wild and 100% sinfully good



**200ml,**  
**750mL**  
**45% ALC/VOL**  
**BOTTLE**



# ORIGIN

PRICE



SONORA  
SONORA  
MEXICO



## FULL PRODUCT LINE



## DID YOU KNOW?

SANTO CUVISO TRANSLATES AS **HOLY BACANORA**

*That's how the Jesuit missionaries referred to it back in the summer of 1756 when the Opata Indians offered it up as a healing remedy. It didn't take long for the Jesuits to praise the benefits of a daily dose. Legend has it that they broke their bread with it religiously, certain that each and every agave plant is a gift from God.*