



SANTO PÉCADO

# JOVEN BACANORA

Santo Pécado • [ SAHN-toh peh-cah-doh ]

## BRAND OVERVIEW

In Northwestern Mexico, the land is comprised of red clay and local lore tropical forests lost to time. Through the bright red and orange desert landscape, mirages of thirst quenching water transform into pockets of Pacifica Agave. The juice from these plants is sweet enough to lure you into making a deal with the devil, a santo pécado, translating to holy sin.

Santo Pécado Joven is made purely from Pacifica Agave found in the Sonoran desert in Northwestern Mexico. Sonora's desert climate is known to have two wet seasons that give a lifeline to various streams that wind throughout

the hills. Crowns of agave flourish. Tremendous influx of water mixed with clay creates a perfect environment for Pacifica to produce rich, earthy flavors that make Bacanora famous.

Underground ovens heated with the fire of mesquite wood provide the smokier aromas that propel the peppery, straw and vanilla flavors from the agave.

This spirit will serve as a perfect substitute for any agave spirit base for cocktails and provide an interesting look into why Sonorans are so proud of their homeland.

## TERROIR MATTERS

The immense amount of rain and clay content in Sonoran desert soil creates a distinctive, rich quality to Sonoran agave.

## PRODUCT OVERVIEW



### TASTING NOTES

- Mesquite smoke gives way to grass or hay and pepper
- Dry earthy finish
- Aroma of vanilla paired with smoke
- Rich in texture

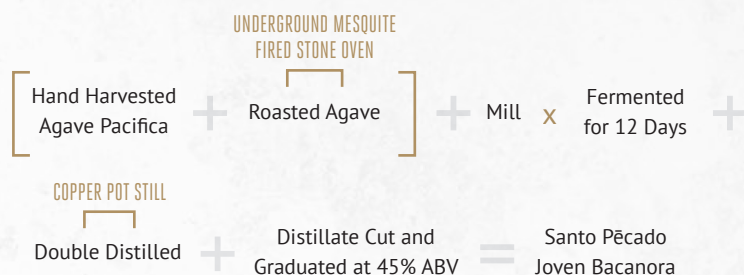


### SERVING RECOMMENDATIONS

- Neat
- Stirs well with vermouth or orange liqueurs
- Add to a margarita, paloma or any shaken cocktail heavy on citric acid
- Earthiness can punch through as single base or mixed with aged agave spirits



### PRODUCTION PROCESS



**45%** 375mL, 1L  
ALC/VOL BOTTLE



# ORIGIN

PRICE



SIERRA DE SONORA  
SONORA  
MEXICO