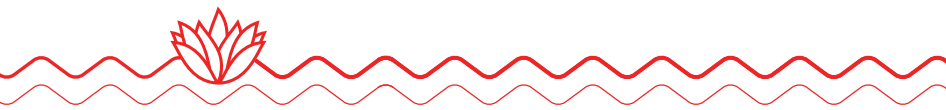


SANTO PECADO

SINFULLY GOOD BACANORA

Mexico's legendary spirit. Created from 100% Agave Pacifica. Harvested by hand in the wilds of Northwestern Mexico. Grown in rich red clay, fed by local streams, that intensify Santo Pecado's depth of taste. Wherever and whenever you might use an agave-based spirit, substitute Santo Pecado for a devilishly divine cocktail. Even better, savor Santo Pecado straight up to experience the hint of smoke, of pepper, of grass and, overall, the fullest of flavors.

Santo Pecado Bacanora is crafted by master Bacanorero Rumaldo Flores Amarillas in the Domain of Origin of Sonora. To create the artisanal spirit, the agave is roasted in underground ovens that are fired by mesquite, then double distilled in copper. Santo Pecado translates as "Holy Sin". The eighth deadly sin might be living a life without ever once experiencing this Bacanora.



Category: Bacanora Blanco 100%

Agave: Pacifica

Region: Sierra de Sonora

Municipality: Rosario, Sonora, Mexico

Maestro Bacanorero: Rumaldo Flores Amarillas

Alcohol Volume: 45%

Baking: Underground stone oven

Firewood: Encino and Mesquite

Grinding: Heartbreaking mill

Fermentation: 6 to 12 days in plastic tanks

Distillation: Double distillation in copper still

Presentation: 750 ml, 375ml, 200ml



Appearance

Crystal clarity with medium viscosity.

Bouquet

Rich and earthy, with hints of vanilla and pear.

Flavor

Complex with touches of straw, pepper and wood smoke.

