

SANTO CUVISO

Turning Saints Into Sinners Since 1756

Casa Tres Amigos was created between three friends with a love for Mexican culture, fine foods 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.

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 and bearing the Santo Cuviso shield.

Casa Tres Amigos believe in supporting the local economy through fair trade 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.

NATURALLY SACRED, ARTISAN MAGIC

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.



Santo Cuviso Bacanora Blanco

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

- › Serve neat

AWARDS

- › **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*

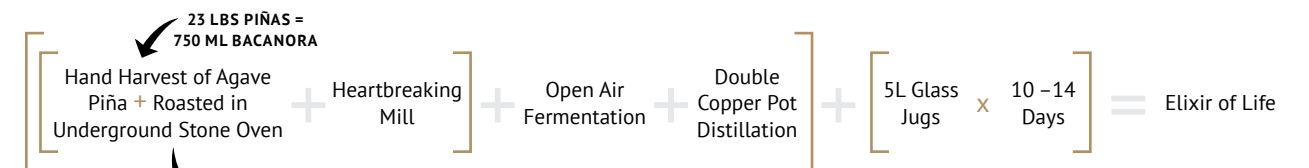
45%
ALC / VOL

200mL
750mL
BOTTLE SIZE



CATEGORY	Bacanora Blanco 100% Agave
VARIETY	Agave Angustifolia
PLANT AGE	7 - 12 Years
COOKING	Conical stone oven using encino and mesquite wood
GRINDING	Heartbreaking Mill
FERMENTATION	Open Air, 6 - 12 days

DISTILLATION	Double distillation in copper still
STATE	Sierra de Sonora
REGION	Sonora
TOWN	Bacanora
MAESTRO BACANORERO	Manuel "El Toro" Chacón (3rd Generation Bacanero)



THE SWEET SAINT

- 2 oz Santo Cuviso Bacanora Blanco
- 1 oz Drapò Rosso
- 8 drops By the Dutch Orange Bitters
- 1 barspoon Orange blossom syrup
- Maraschino cherry

*Stir with ice and strain into a coupe glass
Garnish with a maraschino cherry*

Crafted to remind you that sometimes the best way to refresh your soul is to allow your lips to kiss a little spirit every day.



Santo Cuviso Bacanora Anis

TASTING NOTES

- › Brilliant caramel color with fruity notes
- › Herbal undertones with a rounded savory-sweet character
- › Perfectly intertwining anise and flavors of cooked maguey

SERVING RECOMMENDATIONS

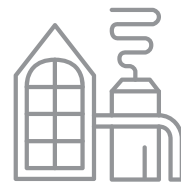
- › Serve neat

AWARDS

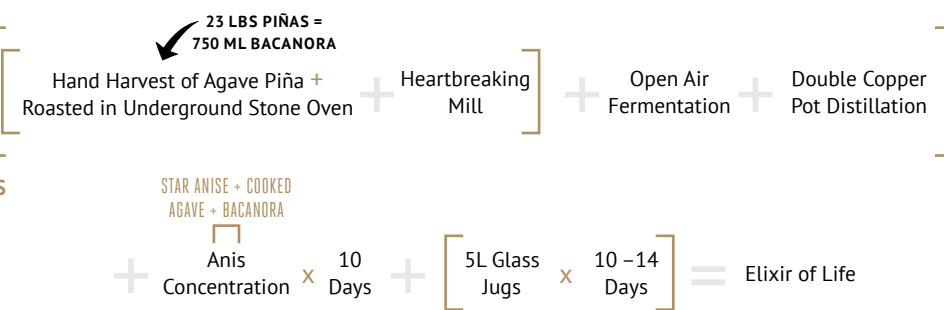
- › **DOUBLE GOLD, BEST OF CATEGORY** *American Distilling Institute 2019*

45%
ALC / VOL

200mL
750mL
BOTTLE SIZE



PRODUCTION PROCESS



DID YOU KNOW?



Bacanora was in Prohibition from the early 1900's until 1992.

On August 8, 1915, General Plutarco Elias Calles, as governor of Sonora, enacted prohibition on Bacanora punishable by a five-year term. The general set out to eradicate Bacanora viewing the moonshine as hedonistic and immoral.

Bacanora distillers kept their passion alive illegally and hidden from sight.

As the rise of Mezcal came into play, a movement was created to bring back Bacanora. Jesus Enriquez Burgos led the effort along with an attorney. The ban was lifted in 1992.



BACANORA DENOMINATION OF ORIGIN

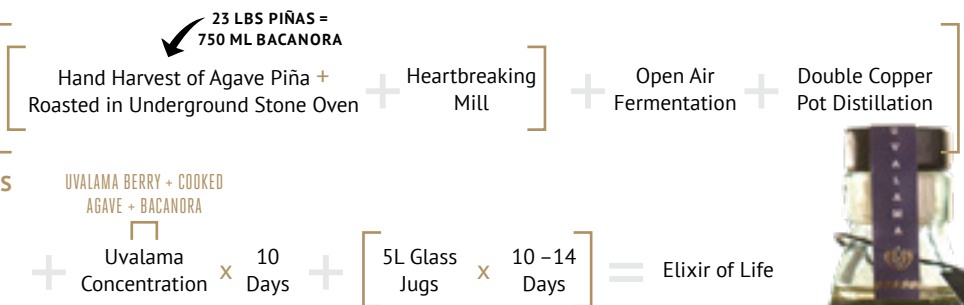
By law, Bacanora must be produced using 100% Agave Angustifolia Haw piñas that can only be harvested in a limited number of counties in the Sonoran state.

The DO has been assigned 1 NOM for all of Bacanora, NOM-168-SCFI-2004, but it lays out 35 municipalities for production.

The municipalities only cover 34% of Sonora and 3.1% of Mexico as a whole.



PRODUCTION PROCESS



Santo Cuviso Bacanora Uvalama

TASTING NOTES

- › Robust spice and earth compliment sweet maguey
- › Brightness up front with berries on the mid palate
- › Maintains a fresh bacanora flavor with aid of candied nuts
- › Peppered qualities intertwined in honied notes

SERVING RECOMMENDATIONS

- › Serve neat

AWARDS

- › **GOLD** *American Distilling Institute 2019*

45%
ALC / VOL

200mL
750mL
BOTTLE SIZE



What is Uvalama?

Uvalama is a berry native to Sonora and relished by the Opatá natives for generations.

The fruit itself is covered in a spiny rind which is removed to reveal a sweet berry.