

BACANORA JOVEN

Technical Data Sheet



GENERAL INFORMATION

Type: Bacanora Joven
Agave Employed: Angustifolia Haw (Espadín)
Age of Agave: 8 years
Oven Type: Autoclave
Type of Grinding: Open blade mill
Type of Distillation: Stainless steel alembique
Alcohol Content: 40%
Net Content: 750 ml
Origin: La Colorada, Sonora, Mexico

TASTING SHEET

Appearance

Exuding clarity and brightness, this Bacanora displays a rich, full-bodied presence in the glass, inviting you to explore its depth and complexity.

Aroma

A symphony of yerbal notes, dried fruits, and piloncillo syrup, beautifully balanced with citrus hints. Each inhale reveals layers of complexity, from the sweet essence of agave to subtle undertones of citrus, making for an aromatic experience that is both rich and refreshing.

Flavor

This Bacanora offers a harmonious blend of fruity and citrus flavors, underscored by the sweetness of piloncillo. Its soft and silky texture glides over the palate, revealing a balanced medium astringency. The lingering finish is both harmonious and friendly, leaving a distinctive and memorable impression.



ELEMENT BARREL

PRODUCER INFORMATION

About the Distillery:

A proud, family-owned distillery, rooted in the traditions of Sonora, Mexico. Our mission is to share the rich, ancestral culture of Bacanora with the world. Established in 2020 by the Torres family, inspired by the enduring legacy of Don Manuel Torres, affectionately known as “Montaraz.” Our hacienda, Las Calaveras, remains the heart of our agave cultivation, where heritage and craftsmanship converge.

Attributes:

SMELL: An inviting blend of yerbal notes, dried fruits, piloncillo syrup, and a hint of citrus.

TASTE: A delightful fusion of fruity and citrus elements, complemented by the soft sweetness of piloncillo, resulting in a silky texture with medium.

SUMMARY: A balanced and approachable spirit, harmoniously structured with a distinctive body, crafted to captivate both the novice and the connoisseur.



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