

rancho tepúa reserva del vinatero palmilla

rancho tepúa

rancho tepúa is the name of the ranch that the contras family have lived and worked on for five generations. there 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora and other traditional spirits of sonora.

reserva del vinatero

this is a series of expressions exploring beyond the denomination of origin of bacanora.

palmilla

palmilla is the sonoran term for the sotol plant and the spirits from it

sotol

wild palmilla, dasyliirion wheeleri foraged within rancho tepúa

vinatero

roberto contreros

origin

aconchi, el río sonora, sierra madre occidental, sonora, mexico

oven

cylindrical pit with mesquite for 2-3 days

mill

mechanical

ferment

wild yeast in stainless steel for 8-12 days

still

copper arabic alembic

lot/date/vol/abv

lot 2/ july 10th 2020/ 142 liters/ 47%

notes

aroma - horseradish, toasted peanuts
taste - mint, pine, green apples, palo santo
texture - medium mouth feel, long finish, juicy

