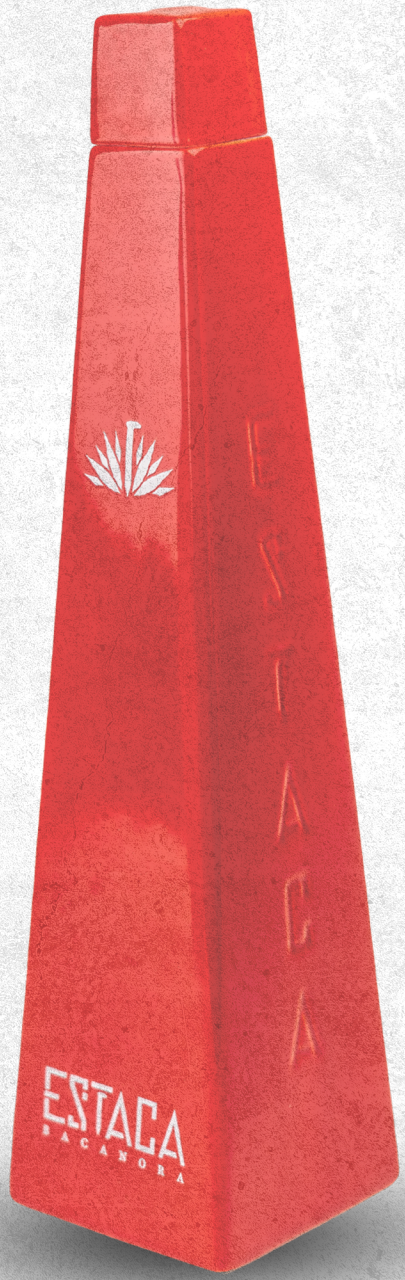
ESTACA
BACANORA

What in the world is Bacanora?

Bacanora is an agave spirit – similar to Tequila and Mezcal. It comes from the northwestern Mexican state of Sonora, originating in the small village of Bacanora.



Why haven't most of us heard about it?

Even though Bacanora has been made for almost 400 years, from 1915 till 1992 it was illegal. Made underground till then- think of it as the Mexican version of moonshine. In fact, in the early days, if you were caught making it in the Sierra Madre Mountains you could be shot or hanged!

What does it taste like?

The profile is halfway between Tequila and Mezcal. More flavorful than Tequila, but not as aggressive and smoky as Mezcal. Crystal-clear, with a hint of fire, enveloping an elegant tapestry of pepper, mint, citrus, and ripe, sweet, earthy agave, that ends in a velvety, lingering finish.

How is Estaca Bacanora different?

We believe in respecting old traditions but at the same time we incorporate modern distillation techniques. We built our distillery from the ground up and farm organic, sustainable Agave Pacifica plantings. We only harvest mature piñas, and add no additives whatsoever.

Serving Estaca

Neat or On the Rocks

- To fully appreciate its layered flavors, Bacanora is best savored slowly, highlighting its smooth and luxurious profile.
- Cocktails: perfect for upscale cocktails like a smoky Negroni, elevated Margarita, or even a Bacanora Old Fashioned—allowing the spirit to shine without being overpowering.

The Verdict

"If you love Tequila, try Bacanora." – *Food & Wine*

"We're in love with Bacanora, the missing link between Tequila and Mezcal." –*Bon Appetit*

"Forget Tequila & Mezcal- Bacanora is now the Mexican spirit you should be drinking." – *Market Watch*

AGAVOS 2025 DOUBLE GOLD WINNER AWARDS

2025 BEST BACANORA

2025 INTERNATIONAL BARTENDER SPIRITS AWARDS DOUBLE GOLD

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