



Bacanora Distillery Tour for Two (2) - Sonora Mexico



Starting Bid **\$650.00**

Retail Value \$1,200.00

Donated by **Teresa Ruiz - Club Rotario Hermosillo Milenio**

Join Hermosillo Milenio Rotary Club President Teresa Ruiz on a Bacanora Distillery Tour in Sonora, Mexico. This tour for two (2) includes various Bacanora Distilleries in and around Sonora Mexico.

Note: Trip includes hotel stay at the Fiesta Inn in Hermosillo and will be coordinated by Tempe South Rotary International Chair Patrick Walsh or John Neiman. Winner will be responsible for travel to Hermosillo, Mexico.

It is recommended to take the trip either in the spring or fall as it is very warm in Sonora in the summertime.

Bacanora is produced in the northern Mexican state of Sonora. This estado fronterizo, or border state, shares both a border and

many cultural and biocultural aspects with the U.S. state of Arizona. Though often associated with the desert of the same name, Sonora also faces the Gulf of California on its western border and shares a mountain range with its neighboring estado fronterizo, Chihuahua. This area is home to forests and rivers, where it is common to find bacanora.

Like tequila, bacanora's name is derived from the town where it is made. Bacanora is located in Sonora at the foothills of the Sierra Madres, where one can find a statue dedicated to the spirit's production. The name is a portmanteau of two words from the indigenous Ópata language: "baca," which translates to reed, and "nora," short for "noraco," or hillside. However, bacanora as the name of a spirit category is a fairly modern development, and the distillate is often still referred to as "mezcal" by older bacanora producers and residents of Sonora. The town of Bacanora is one of 35 municipalities where bacanora is legally recognized, according to its denomination of origin (DO).

One of the more famous mescals of Mexico is "mescal bacanora" of Sonora... Whether owing to this particular variety, or to the minerals in the soil in which it grows, or to the particular bacteria of fermentation, or to other unknown factors, this mescal has an outstanding flavor, even when tasted fresh from the still.