

TEQUILA FUENTESECA[®]

— A special release of tequilas from Tequileña, NOM 1146 —

BY MASTER DISTILLER ENRIQUE FONSECA



HAAS BROTHERS
San Francisco 1851



TEQUILA
FUENTESECA®

CURRENT SELECTIONS



FUENTESECA TEQUILA

COSECHA 2013 (Blanco, 45.7% ABV)

Made entirely from a single orchard of agave grown at 5,250' elevation, Enrique Fonseca realized upon harvesting in 2013 that these agave were too dynamic to mix with others for a larger production. Instead he separated the El Maguey field plants, slowly baked them at low pressure, and double-distilled the spirit in a copper alembic pot still. He then rested the tequila for three years to achieve a complete rested oxygenation before finally bottling the small quantity in the Fall of 2016.



FUENTESECA TEQUILA 7 YEAR 2010 (42% ABV) Enrique Fonseca distilled this expression in early Spring of 2010, with three-quarters of the bottling made in a double-copper column still with removed plates to achieve a lower distillation proof, and the remaining quarter made in an alembic pot still. Half of the run was then stored in American white oak previously used to age California red wine, and the remaining half barreled in used dark French Oak. The casks were then stored for 7 years at 3,800' elevation in a cool-climate subterranean barrel room.



FUENTESECA TEQUILA 8 YEAR (43% ABV) Master Distiller Enrique Fonseca distilled this selection in late Spring of 2008, with three-quarters of the expression made in a double-copper column still with plates removed to achieve a lower distillation proof, and the remaining quarter made in an alembic pot still. One-quarter of the distillate was then laid in American white oak previously used to age California red wine, and three-quarters was aged in used dark French Oak. The casks were stored for the full 8 years in a damp-climate cellar used in the early 1900s as a water cistern, to slowly settle the spirit in a colder environment with reduced wood interaction.



FUENTESECA TEQUILA 11 YEAR (45% ABV) Distilled in late winter of 2006 with two-thirds of the expression made in a double-copper column still with plates removed to achieve a lower distillation proof and the remaining third made in an alembic pot still. One third of this lot was then laid into in American white oak previously used to age California red wine, and the remaining two-thirds was barreled in used dark French Oak. The casks were then rested for the full 11 years at 3,800' elevation in a cool-climate subterranean barrel room, with the upper-most portion of the room opened to allow for soft air circulation in order to create a drier aging environment.



FUENTESECA TEQUILA 15 YEAR (43% ABV) The highland agave used in this lot were harvested in Atotonilco in the Spring of 1998. The distillate was aged 15 years in a dry, earthen-floor aging room where a delightful faint sweetness was achieved by aging nearly all in American white oak, with only 3% laid into French Oak. 75% of the white oak casks previously held Bourbon and the remaining 25% were California red wine casks and one Chardonnay cask.



FUENTESECA TEQUILA 18 YEAR (43.5% ABV) Produced in September 1995, 75% of this lot was distilled in copper double-column stills and 25% distilled in copper alembic stills. Aging began in Canadian white oak casks previously used to age rye whiskey and stored at 4,600' for six years. The tequilas were then blended and re-barreled, with half left to rest in Canadian white oak Rye casks and half moved to European dark oak barrels previously used to age California red wine. The refilled casks were then moved to a cooler, breezier climate, and left to age for an additional twelve years.



FUENTESECA TEQUILA 21 YEAR (43.5% ABV) This lot was distilled in copper double-column stills from mostly 1984 plantings harvested in late 1993 and laid into barrel in early 1994. The casks were stored 10 years in a dry, earthen-floor room in Atotonilco el Alto, before being moved to a higher, cooler climate on the slope above the highland town, where they remained for 11 more years. Nearly all of the barrels were previously used for aging California white wine, with one barrel having been used for aging Canadian rye whiskey.

THE OLDEST BOTTLED TEQUILA ON THE MARKET | FRENCH & AMERICAN OAK AGING FOR AMAZING BALANCE AND COMPLEXITY
AGAVE FROM THE HIGHLAND TOWN OF ATOTONILCO EL ALTO, JALISCO (ELV. 4,600')

“Elegant, balanced, superb integration where all the notes – wood, earth, and agave – come together in a beautiful marriage.”
– NICOLAS PALAZZI, PM SPIRITS, NEW YORK

“Never have I received such feedback about a spirit... I've received more than 100 emails from people saying it was by far the best tequila they'd ever tasted.”
– DAVID DRISCOLL, K&L WINE MERCHANTS, CALIFORNIA

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