



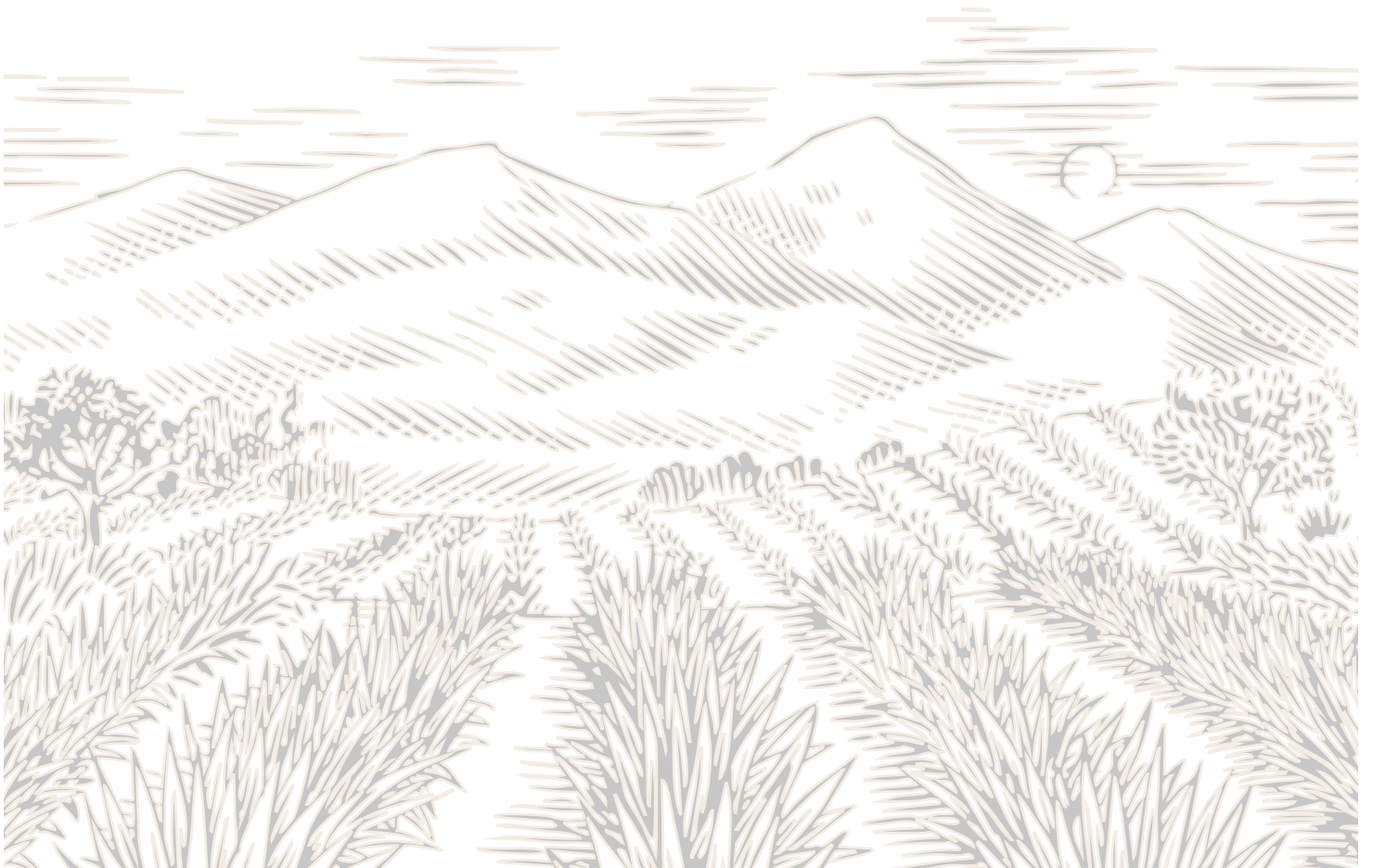
TEQUILA

UENTESECA[®]

• COSECHA •



Fuenteseca Cosecha Blanco Tequila explores the dynamics of a site specific spirit, embracing terroir as a concept, and celebrating the uniqueness of a select agave harvest. Made entirely from a single orchard of Tequiliana Weber blue agave, each vintage is sourced from a different location, highlighting the different soil types and terrains of the broader tequila region.





2020 Cosecha

Single Estate Tequila
La Tuna de Arriba



PROVENANCE

The 2020 expression comes from La Tuna de Arriba, an orchard just north of the town of Arandas at the base of a now-extinct volcano named Cerro Gordo.

SOIL TYPE

The soil at La Tuna de Arriba is reddish (tierra colorada) with excellent drainage, and sandy loam, which is ideal for the cultivation of agave. The color comes from the decomposition of rocks of sandstone-basalt origin. This soil is known for its high minerality with heavy iron from the eruption of the Cerro Gordo volcano. The spread of volcanic material in the region created the optimal conditions for growing agave.

ALTITUDE

6,723 ft (2,049 m)
Jalisco

LOCATION

San Ignacio Cerro Gordo,

AGAVE TYPE

Tequilana Weber

EXPRESSION

Blanco

PROCESS

Steam roast, copper pot still

FINISHING

5 years in stainless steel

TASTING NOTES

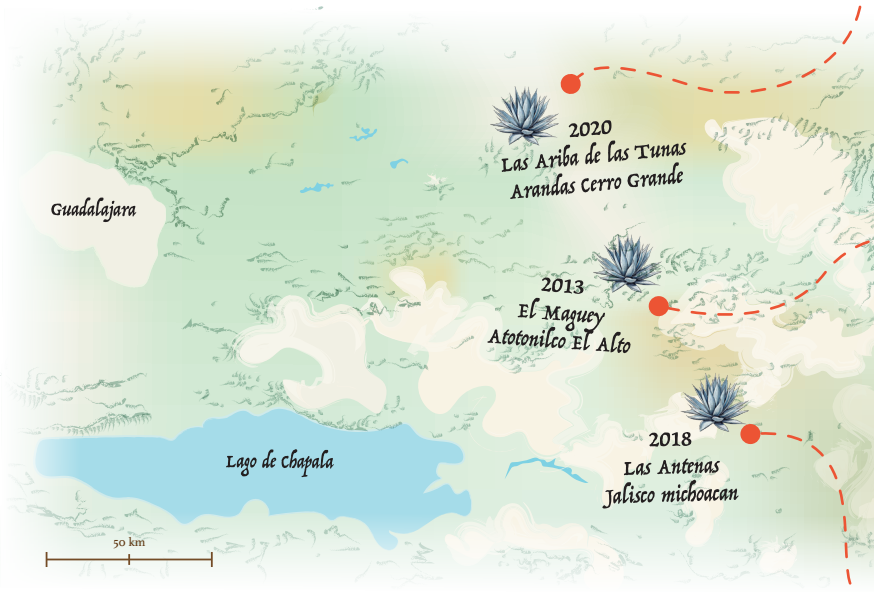
The nose is lush and tropical with grilled pineapple and citrus peel aromas along with notes of cooked agave. The palate is crisp and vibrant with stone fruits and baking spices, similar to an Alsatian Gewurztraminer, with a zestiness of candied ginger. The finish is pure and saline, with freshly roasted agave piñas lingering for a full minute.

45.7% ABV | 91.4 Proof

Terranova Spirits

FUENTESECA COSECHA

SINGLE ORCHARD TEQUILA



2020 La Tuna de Arriba

SAN IGNACIO CERRO GORDO • JALISCO

SOIL

Reddish tierra colorada — Volcanic sandy loam, iron-rich soil, formed during the ancient Cerro Gordo eruption; high nutrient content ideal for agave

CLIMATE

Temperate cool • 1,100 mm rain/yr • cold winters • flat land slight & incline

ELEVATION

6,723 ft • 2,049 m

CHARACTER

Tropical, floral and bright bouquet • extended citrus finish

2013 El Maguety

SOUTH OF ATOTONILCO EL ALTO • JALISCO

SOIL

Medium clay soil that retains moisture — with a high percentage of organic matter • rich in iron • deep root penetration

CLIMATE

Temperate • 900 mm rain/yr • mild winter • low humidity • slope-cultivated

ELEVATION

5,256 ft • 1,602 m

CHARACTER

Slight brine minerality with floral brightness, stressed from dry caliche soil

2018 Las Antenas

VISTA HERMOSA • MICHOACÁN

SOIL

Chalky caliche soil — dry, dense, volcanic clay loam, rich in iron and magnesium lending to a salty, floral minerality

CLIMATE

Warm & humid • 1,200 mm rain/yr • warmer winters • slightly sloped

ELEVATION

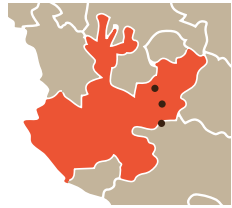
5,019 ft • 1,530 m

CHARACTER

Deep, earthy flavors, robust and savory with roasted tubor undertones



MEXICO, JALISCO



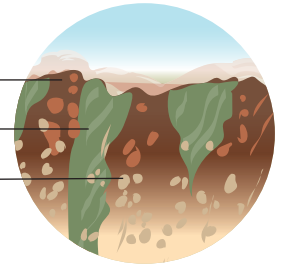
LOS ALTOS DE JALISCO

SOIL COMPOSITION

Volcanic

Clay

Chalky



ELEVATION VIEW

La Tuna de Arriba
6,723 ft • 2,049 m

El Maguety
5,256 ft • 1,602 m

Las Antenas
5,019 ft • 1,530 m

