



**MASTER DISTILLER**

Enrique Fonseca  
Tequileña

**F**UENTESECA® 2020 Cosecha  
Single Estate Tequila  
*La Tuna de Arriba*

**PROVENANCE**

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. 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.

**LOCATION**

San Ignacio Cerro Gordo, Jalisco

**ALTITUDE**

6,723 ft (2,049 m)

**AGAVE TYPE**

Tequiliana 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