



# TEQUILA FUENTESECA<sup>®</sup>

— Current selections of the world's oldest tequilas from Tequileña, NOM 1146 —

BY MASTER DISTILLER ENRIQUE FONSECA







# TEQUILA FUENTESECA®

## TEQUILA FUENTESECA COSECHA 2018

(Blanco, 44.8% ABV) This 2018 Cosecha bottling is made from over-ripe Highland **pinto** Blue Weber agave grown at 5,019' elevation in the rugged, extremely mineral-laden **caliche** soil of Vista Hermosa, Michoacán within the D.O. This area's calcium-rich, chalky terroir is evident in Tequila Fuenteseca Cosecha 2018's fantastically-heightened minerality that beautifully accents the pure agave flavors of sweet, cooked yams and warm baking spices.



## RESERVAS



**TEQUILA FUENTESECA 5 YEAR 2015 (41.3% ABV)** 62% of this expression's tequila was column-distilled, then aged in European barrels of the variety *Quercus robur* (also known as Common Oak or Pedunculate Oak) that were previously used to age wine. 38% of the tequila in this lot was distilled in an Alembic pot still, then aged in French Oak barrels from central Europe. The barrel staves are of delicate wood, previously used to aged Royal Lochnagar Select Reserve Sherry. Each cask fill provides a wide range of different flavor possibilities — one of the reasons why age is not a sole determining factor in quality.



**TEQUILA FUENTESECA 7 YEAR 2014 (41.7% ABV)** 17% of this blend's tequila is column-distilled, then matured in French oak barrels. The oak of these barrels belongs to the *Quercus petraea* species (also known as Sessile Oak) from central Europe, primarily from French forests where the species' growth is slow, resulting in softer and more delicate wood. Those qualities give this lot its calm and delicate maturation. 83% of the blend's tequila is distilled in Alembic pot stills, then matured in European Oak barrels made of Hungarian Oak cultivated from forests in Croatia, Romania and Hungary. Generally considered as more raw than French Oak, it imbues dominant fruit flavors.



**TEQUILA FUENTESECA 9 YEAR 2011 (42.3% ABV)** 35% of this lot was column-distilled, then placed in American Oak barrels (*Quercus rubra*) native to central and eastern North America, a species that tends to be large (from 35 to 40 meters high) and that can become very long-lived. The wood comes from oak that grew in neutral, acidic, loose, deep, and well-draining soil. The barrels were given a medium toast, which is achieved with higher temperatures and for a longer period of time than is typical, to elicit aromas of chocolate, vanilla, and coffee while providing gold and amber color to the spirit. The other 65% of this lot is from an Alembic pot-still and is matured in American oak barrels of the variety *Quercus alba* commonly called White Oak, which is mainly found in Missouri and Kentucky. Staves were made by sawing the trunk, so the resulting wood is more resistant and less permeable to wine. The resulting stained barrels bring out espresso, vanilla, and cocoa flavors.



**TEQUILA FUENTESECA 11 YEAR 2005 (43% ABV)** Distilled in late winter of 2005 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.



**TEQUILA FUENTESECA 15 YEAR 2006 (43.5% ABV)** A 100% column-distilled tequila, 90% of this lot is aged in American White Oak barrels and 10% in dark-toasted *Quercus sessiliflora* French Oak barrels. The American barrels that previously held whiskey provide spicy aromas like clove, coconut, vanilla, hazelnut, butter, and honey. The French oak barrels held California red wine and/or brandy, offering vanilla undertones and a slight spice.



**TEQUILA FUENTESECA 18 YEAR 2003 (44% ABV)** A blend of tequila distilled in copper double-column stills (75%) and copper alembic stills (25%). The spirit was initially aged for six years in Canadian white oak casks previously used for Canadian rye whiskey at an elevation of 4,600' in Atotonilco el Alto. The tequila was then extracted, blended, and re-barreled, with some going into Canadian white oak (47%) and the rest into European oak barrels previously used to age California red wine (53%). The barrels were moved to the cooler climate of El Chapingo for twelve more years of aging. Notes of brown sugar & brandied pears.



**TEQUILA FUENTESECA 21 YEAR 1999 (44.3% ABV)** A 100% column-distilled tequila, the first lot in this blend was aged from February 1999 to September 2001 in dark-toasted French Oak barrels, previously used for California red wine. This wood is soft and its pores are fine, so its characteristics did not allow sawing the staves. To remove them, the trunk was cleft; meaning that the wood was cut following its veins, resulting in pores that run from one end of the stave to the other rather than through them, preventing the product from escaping the barrel. The second lot matured from September 2001 to July 2021 was held for 90% of that time in French barrels and 10% in American barrels. This French Oak (*Quercus petraea*) has a fine wood with low porosity that brings elegance and delicacy to the product. The American Oak had an uneven growth between spring and summer, so these barrels have more differences between its rings and the grain is thicker.