



TEQUILA
FUENTESECA[®]
 RESERVA

A special realse of tequilas from Tequileña, NOM 1146

BY MASTER DISTILLER ENRIQUE FONSECA



TRADITION STAYS

SO DOES THE TEQUILA

Fuenteseca Tequila is not bottled until Enrique says it's ready



THE WORLD'S SLOWEST TEQUILA

CURRENT SELECTIONS



TEQUILA FUENTESECA 5 YEARS

(41.3% ABV) | Cosecha 2015

DISTILLATION:
38% Coffey column still and 62% Alembic copper still.

CASKS:
62% European oak barrels used to age reserve wine and 38% aged in oak barrels from central Europe.

AGING:
62% Aged in an underground aging warehouse and 38% in an above ground cellar of Tequileña in Tequila, Jalisco at 1180 meter above the sea level.



TEQUILA FUENTESECA 7 YEARS

(41.7% ABV) | Cosecha 2014

DISTILLATION:
17% Coffey column still and 38% Alembic copper still.

CASKS:
17% French oak barrels, from central Europe and 83% in Hungarian oak barrels.

AGING:
17% Aged in an underground aging warehouse and 83% aged in an above ground cellar in Tequila, Jalisco at 1180 meter above the sea level.



TEQUILA FUENTESECA 9 YEARS

(42.3% ABV) | Cosecha 2011

DISTILLATION:
35% Coffey column still and 65% Alembic copper still.

CASKS:
35% placed in Canadian oak barrels with a medium toasting treatment and 63% ripened in American oak barrels.

AGING:
35% aged in an underground aging warehouse and 65% in an above ground cellar in Tequila, Jalisco at 1180 meter above the sea level.



TEQUILA FUENTESECA 12 YEARS

(43% ABV) | Cosecha 2009

DISTILLATION:
13.4% coffey column still and 86.6% alembic copper still.

CASKS:
13.4% Spanish Iberian oak barrel and 86.6% French Bordeaux barrel.

AGING:
Aged in an underground aging warehouse in Tequila, Jalisco at 1180 meters above sea level.

THE ART OF AGING



CURRENT SELECTIONS

TEQUILA FUENTESECA 15 YEARS

(43.5% ABV) | Cosecha 2006

DISTILLATION:
100% Coffey column still.

CASKS:
90% of (LOT 6B2305) is in American white oak barrels and 10% in French dark wood barrels.

AGING:
Aged in an underground aging warehouse in Tequila, Jalisco at 1180 meters above sea level.



TEQUILA FUENTESECA 18 YEARS

(44% ABV) | Cosecha 2003

DISTILLATION:
65% Coffey column still.

CASKS:
Aged in dark wood barrels that contained californian red wine, white american oak barrels that contained whiskey bourbon.

AGING:
Aged in an underground aging warehouse in Tequila, Jalisco at 1180 meters above sea level.



TEQUILA FUENTESECA 21 YEARS

(41.7% ABV) | Cosecha 1999

DISTILLATION:
100% Coffey column still.

CASKS:
Lot 01-99: Dark French oak barrels, which were previously used for red wine. This lot was re-barreled to lot 34-99.
Lot 34-99: 90% in French oak barrels that were used for Californian red wine and the remaining 10% in American oak barrels that contained American whiskey.

AGING:
Lot 01-99:
Aged from February 1999 to September 2001.
Lot 34-99:
Aged from September 2001 to June 2021.



BOTTLE		CASE		PALLET			
Product	Type	Bottles X Case	Weight Case	No. Layer	Boxes x Layer	Total Boxes	Weight Pallet
TEQUILA FUENTESECA	100%	4	21 lb	5	12	60	1,260 lb

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, the southernmost region within the D.O. This area's calcium carbonate-suffused, minerall-rich terrior is evident in Tequila Fuenteseca Cosecha 2018's which coupled with resting in stainless steel tanks, beautifully accentuates the pure flavors of the agave of sweet, cooked yams and warm baking spices.



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