

Caliche

TEQUILA
FUENTESECA
COSECHA

A special release from Tequileña, NOM 1146
BY MASTER DISTILLER ENRIQUE FONSECA

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, Micohoacán, the southernmost region within the D.O. This area's calcium carbonate-suffused, mineral-rich 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.



Calcium
Carbonate-rich
Caliche Soil



"Pinto" agave

5,019' elevation





TEQUILA

FUENTESECA

COSECHA

CURRENT SELECTION



TEQUILA

FUENTESECA

RESERVA

CURRENT SELECTIONS



“THE WORLD’S FIRST GRAND CRU TEQUILA”

THE OLDEST BOTTLED TEQUILA ON THE MARKET

FRENCH & AMERICAN OAK AGING

AGAVE FROM THE HIGHLAND TOWN OF ATOTONILCO EL ALTO, JALISCO (ELV. 4,600')

Tequila Fuenteseca presents the mastery of agave cultivation and tequila distillation using agave cultivated in various soil types, distilled in assorted still types, and rested in an array of vessels, be they of stainless steel or an collection of wooden casks from around the world... harmonizing to create incomparable spirits in a series of limited bottlings.

TEQUILA FUENTESECA COSECHA 2018 TASTING NOTES



EVOCATIVE AROMAS OF A MIDDAY SUMMER’S WALK through the high desert after a morning’s rain. Most prominent are crushed minerals: granite, calcium and limestone, which conspire to yield an almost Chablis-like character, giving to subtle notes of brine and honeysuckle; but it keeps coming back to the mineral-laden earth—which speaks clearly to its origins: the *caliche* soil of Vista Hermosa, Michoacán, more than fifteen-hundred meters above sea level. The palate is silky and refined, fading into lime blossom, *barro*, and fresh herbs—*hierba santa* and *hoja de aguacate* — framed by crushed minerals, which are washed over in citrus. The finish exhibits stunning precision and elegance, bringing a tinge of sweetness and lingering minerality.

— WYATT PEABODY

Wine Advisor, Archivist, and Journalist
Contributing Editor, Los Angeles Times Magazine



THE AROMAS ON THIS TEQUILA are less like cooked agave honey, instead exhibiting a precocious exuberance with intense floral and herbal notes. Entry is also oily, but less plush with a tinge of bite from the alcohol. The flavors are herbal, but still full of Highland wet cement. It has a hotter finish, but once again delivers on what it promises from start to finish. The great thing with this Cosecha 2018 is that it holds together in aroma, structure, and finish just like the previous vintage, but is a very different animal. That must be the point. Why else produce vintages if they are not different?

— LANCE CUTLER

Author,
“The Tequila Lover’s Guide to Mexico and Mezcal”

HAAS BROTHERS
San Francisco 1851