

THE TASTE OF TIME.

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

Never rushed. Always Exquisite.



NEVER LET GO.



2023 Product Sheet CURRENT SELECTIONS



TEQUILA FUENTESECA

41.3% ABV | Cosecha 2015

AGED 5 YEARS

DISTILLATION

- 58% Coffey colum still
- 62% Alembic copper still

CASKS

- 62% European oak barrels used to age reserve wine.
- 38% Aged in oak barrels from central Europe. The barrel has staves of delicate wood, which gives the lot a nobility and organoleptic sensibility.

AGING

- 62% Aged in an underground aging warehouse in Tequila, Jalisco at 1180 meters above sea level.
- 38% Aged in an above ground cellar of Tequileña in Tequila, Jalisco at 1180 meters above the sea level.

TEQUILA FUENTESECA

41.7% ABV | Cosecha 2014

AGED 7 YEARS

DISTILLATION

- 17% Coffey colum still
- 83% Alembic copper still

CASKS

- 17% French oak barrels, from central Europe. Its growth is slow, resulting in softer and more delicate wood that this lot its maturation.
- 83% Hungarian oak barrels. Traditionally known as more raw than French oak, it has primarily fruit flavors.

AGING

- 17% Aged in an underground aging warehouse in Tequila, Jalisco at 1180 meters above sea level.
- 83% Aged in an above ground cellar in Tequila, Jalisco at 1,180 meters above the sea level.



TEQUILA FUENTESECA

42.3% ABV | Cosecha 2011

AGED 9 YEARS

DISTILLATION

- 35% Coffey colum still
- 65% Alembic copper still

CASKS

- 35% placed in Canadian oak barrels with a medium toasting treatment, causing aromas of chocolate, vanilla and coffee and provides gold and amber tones.
- 65% Ripened in American oak barrels that brings out flavors like vanilla, coffee and cocoa.

AGING

- 35% Aged in an underground aging warehouse in Tequila, Jalisco at 1180 meters above sea level.
- 65% Aged in an above ground cellar of Tequileña in Tequila, Jalisco at 1180 meters above the sea level.

TEQUILA FUENTESECA

41.7% ABV | Cosecha 2010

AGED 11 YEARS

DISTILLATION

- 35% Coffey colum still
- 65% Alembic copper still

CASKS

- 100% American white oak barrels used to age whiskey.

AGING

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





COMING SOON!

2023 Product Sheet

CURRENT SELECTIONS



TEQUILA FUENTESECA

43% ABV | Cosecha 2009

AGED 12 YEARS

DISTILLATION

- 13.4% Coffey colum still
- 86.6% Alembic copper till

CASKS

- 13.4% Spanish Iberian oak barrel
- 86.6% French Bordeaux barrel

AGING

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

TEQUILA FUENTESECA

43.5% ABV | Cosecha 2006

AGED 15 YEARS

DISTILLATION

- 100% Coffey colum 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

44% ABV | Cosecha 2003

AGED 18 YEARS

DISTILLATION

- 65% Coffey colum still

CASKS

- Aged in dark wood barrels that contained Californian red wine, white American oak barrels that contained whiskey and in barrels that contained whiskey bourbon.

AGING

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

TEQUILA FUENTESECA

41.7% ABV | Cosecha 1999

AGED 21 YEARS

DISTILLATION

- 100% Coffey colum 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.

