



DISTILLERY

Tequileña, NOM 1146

LOCATION

Tequila, Jalisco, Mexico

ORIGIN OF AGAVE

100% Blue Agave, Highlands-Atotonilco

PRODUCTION TECHNIQUES

Piñas are cooked in low pressure autoclaves. Juice is extracted using mechanical roller mill. Natural fermentation occurs in open tanks using wild and cultivated yeast that takes 5 to 8 days. Distillation occurs through 80% coppers still and 20% copper double column still.

HISTORICAL

Don Fulano was created in 2000 by master distiller/blender Enrique Fonseca and Sergio Mendoza. After farming agave for generations, the Fonseca family acquired La Tequileña, a distillery that had been producing tequila for more than 85 years in the town of Tequila. They use a combination of three barrels for aging, French Limousin, Nevers & Slovak.

EXPRESSIONS

Blanco

Green herbaceous, black peppercorns, anise

Fuerte 100

Orange blossom, jasmine, tropical

Reposado

A blend of aged tequilas with a minimum of eight months and up to 24 months in a combination three new and used barrels.

Caramelized peach, cherry compote, nutmeg

Añejo

A blend of different aged tequilas minimum of 30 months aged in the combination of three barrels.

Dried fruit, almonds, roasted coffee, fudge

Imperial Extra Añejo

A blend of 5 to 12 year old extra añejos that have been aged in French Limousin and Nevers cask previously used for Burgundy and Armagnac. Finished in oloroso sherry 45 to 60 days.

Fruit, clove, macadamia, black cherry, maple