



DISTILLERY	Destileria La Fortaleza, NOM 1493
LOCATION	Tequila, Jalisco, Mexico
ORIGIN OF AGAVE	100% Blue Agave, Lowlands-Central
PRODUCTION TECHNIQUES	Piñas are slowly steamed in brick oven for 36 hours. The juice is extracted using a tahona, after which fermentation occurs for 3 to 5 days in wood tanks. Then it is distilled twice using traditional copper pot stills.
HISTORICAL	Tequila Fortaleza is the American label for Tequila Los Abuelos, for Mexico, due to a Rum with the name "Abuelos" already being distributed in the USA. Fortaleza is one of the very few producers that uses a stone Tahona to crush the agave. Fortaleza is produced from fifth-generation tequila maker Guillermo Erickson Sauza.
EXPRESSIONS	
Blanco	<i>Baked agave, red berries, light citrus</i>
Reposado	Rested in used American whiskey barrels for 6 months. <i>Orange peel, agave, coffee, pepper</i>
Añejo	Aged in used American whiskey barrels for 18 months. <i>Baked agave, floral, caramel, black pepper</i>