

RANCHO TEPÚA

LECHUGUILLA

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Rancho Tepúa is the name of the ranch that the Contreras family have lived and worked on for five generations. They have 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora, along with other traditional spirits of Sonora.

RESERVA DEL VINATERO - LECHUGUILLA

This is a series of expressions that explore spirits in Sonora beyond the denomination of origin of Bacanora. Lechuguilla is the Sonoran term for any destilado de agave that is not Bacanora. There are primarily three types agave that are used to make Lechuguilla - A. Palmeri in the north, A. Shrevei in the central and A. Bovicornuta in the south.

VINATERO

Roberto Contreras

MAGUEY (AGAVE)

(A. Shrevei)

VILLAGE

Aconchi, El Río Sonora, Sierra Madre Occidental, Sonora, Mexico

OVEN / FUEL

Cylindrical pit / mesquite

MILL

Mechanical

FERMENT

Wild fermented in stainless steel for 8-10 days (with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - cucumber peel, curry leaf, ripe mango

Taste - sandalwood, cucumber, amaretto cookie

Texture - medium full mouth feel, long bright finish, full mouth numbing

