

DAMA FORTUNA



NOM: 1633

Water Source - 210ft deep Well.

Cooking: Brick Ovens (Hornos)

Sugar Extration : Expeller Screw

Stills: Copper Lined Pot Stills.

With **Dama Fortuna Tequila**, we don't leave anything to luck!

Our aim with **Dama Fortuna Tequila** is to share the authentic beauty and terroir of this beautiful region of Mexico.

The distillery is located in Ayotlan, and sits on a plateau in the Highlands of Jalisco.

Located at altitudes of 4500 - 6000 ft, the rich, Volcanic soil found on the 7,400 acres estate provides all the nutrients to the agave plants, and also filters the water used for distillation and bottling

100% Estate Grown, Distilled and Bottled, without the addition of additives or the use of Chill Filtration.

Sigue a la dama 

Tasting Notes:

Nose - Subtle sweetness comes through initially, with deeper agave notes just behind them. Left to breath, notes of ground black pepper and a hint of citrus shines through.

Palate - Thick and chewy, the initial chocolate creaminess fades to earthy agave notes, with hints of wood spice . Very clean and balanced.

Finish - The lingering honey sweetness sits mid palate, with a hint of saltiness on the tip of the tongue.

