



HACIENDA CAPELLANÍA · LOS ALTOS DE JALISCO · EST. 2003

Fuentes Guerra

Highland Tequila · Golden Agave Triangle

BLANCO

UNAGED · 40% ABV

Bright, luminous. Cooked agave with distinct citrus and herbaceous notes. Silky texture, clean agave character throughout.

REPOSADO

7+ MONTHS · AMERICAN OAK · 40% ABV

Golden yellow. Preserved pear, grapefruit, and pineapple layered with butter and caramel. Well-integrated and warm.

AÑEJO

18+ MONTHS · AMERICAN OAK · 40% ABV

Deep amber with copper nuances. Butter, caramel, walnut, and chocolate. Sweet, silky, and exceptionally long finish.

THE COLLECTION

Tasting Notes

● Blanco



APPEARANCE

Bright and luminous with subtle blue-silver highlights

NOSE

Intense and powerful — cooked agave, distinct citrus and herbaceous notes

PALATE

Silky texture confirming citrus and green herbal tones, clean agave character

FINISH

Cooked agave with lingering citric brightness

● Reposado



APPEARANCE

Golden yellow with greenish undertones

NOSE

Preserved fruits — pear, grapefruit, green pineapple — layered with butter and caramel

PALATE

Well-integrated personality balancing fruit, agave, and caramel with oak influence

FINISH

Cooked agave with soft butter and caramel warmth

● Añejo



APPEARANCE

Deep amber with copper nuances, straw-gold shimmer over a full body

NOSE

Remarkably balanced — butter, caramel, walnut, and chocolate through oak wood notes

PALATE

Commanding personality, all aromatic notes confirmed on palate with great depth

FINISH

Sweet, silky, and exceptionally long

PRODUCTION OVERVIEW

AGAVE	100% Blue Weber, 8-year maturation
COOKING	Stainless steel autoclave (Type 304)
FERMENT.	6 days in stainless steel tanks
DISTILL.	Double distilled
BOTTLE	700 ml · French glass · Contemporary design
CERT.	NOM-compliant · CRT-certified · Additive-free

ORIGIN & HERITAGE

Produced by Hacienda Capellanía — a fourth-generation estate in Los Altos de Jalisco. Guided by Don David Contreras Valle and Doña María Luisa Oseguera since 2003. Agave plantings follow an ancestral lunar calendar. No colorants, additives, glycerin, or sweeteners. Pure agave character in every expression.



Gold Medal — Top 99 Tequilas 2025 CAVA

Blanco & Añejo expressions recognised



Gold Medal — Spirits Selection · Concours Mondial de Bruxelles 2016

International recognition for quality and production integrity

IMPORTER

Mecanova UG (haftungsbeschränkt) Frankfurt am Main, Germany

PRODUCER

Hacienda Capellanía S.A. de C.V. San José de Gracia, Jalisco, México

CONTACT

info@mecanova.de · mecnova.de