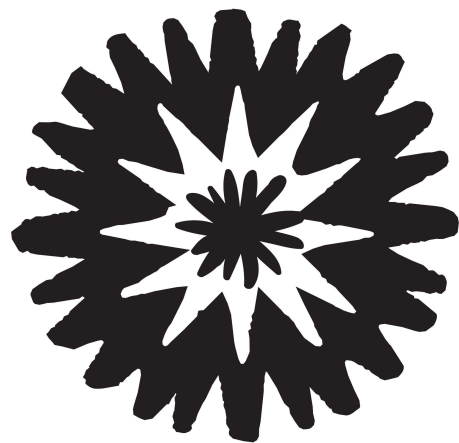


# RANCHO TEPÚA

2022 Portfolio



# RANCHO TEPÚA BACANORA



The Contreras family have been ranching the land in Aconchi, Sonora for generations and continue to do so. Their ranch is in the middle of Bacanora country and is a pristine habitat not so different from when the family settled there 5 generations ago. From 1915-1992 alcohol was prohibited in Sonora so the Contreras family, like many others, took to clandestine distillation. This forced Vinateros to make various compromises in order to avoid the law. Through the 1990's, after the prohibition was lifted, the Contreras family began marketing their Bacanora locally. In early 2000, Roberto Sr. and Roberto Jr. created the brand Rancho Tepúa. With a commitment to quality, they were determined in leading the category back to its former glory. They believe in a rising tide and over the years they have donated older stills to friends. In 2011 they were the first to legally export Bacanora to the U.S. and in 2016 the first in Europe. They have a great passion for the art and craft of distillation. Historically working with only estate grown agave, they have been buying agave from southern ranchers since the devastating frosts of 2010. Their pursuits continue to bring new knowledge - they now only replant on south facing parts of the ranch. Soon they will be able to return to 100% estate grown agave. In 2020 they began to explore beyond Bacanora with the release of their first batches of Lechuguilla and Palmilla.



VINATERO: Roberto Contreras	AGAVE: 100% Agave Potifício (Agave Angustifolius How, Maguay Bacanora)
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jalisco)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
ALC. BY VOL.:	
LOT NUMBER: BAC-	LITERS PRODUCED:

SONORA | DENOMINACIÓN DE ORIGEN PROTEGIDA  
PRODUCCIÓN LIMITADA - ENVASADO DE ORIGEN  
NOM 168 - SCFI - 2005 750ml



VINATERO: Roberto Contreras	AGAVE: 100% Wild Sonoran Agave (Lechuguilla)
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jalisco)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
ALC. BY VOL.:	
LOT NUMBER: LEC-	LITERS PRODUCED:

HECHO EN EL RÍO SONORA, MÉXICO  
PRODUCCIÓN LIMITADA  
ENVASADO DE ORIGEN 750ml



VINATERO: Roberto Contreras	AGAVE: 100% Wild Sonoran (Boaylirion wheeleri (Palmilla))
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jalisco)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
ALC. BY VOL.:	
LOT NUMBER: PAL-	LITERS PRODUCED:

HECHO EN EL RÍO SONORA, MÉXICO  
PRODUCCIÓN LIMITADA  
ENVASADO DE ORIGEN 750ml

# RANCHO TEPÚA

## BACANORA

### RANCHO TEPÚA

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.

### BACANORA

Bacanora is an agave spirit made in the state of Sonora. There is a long history of distillation in this region, but due to a 77 year prohibition few people have had the opportunity to try spirits from it until recently. You can find producers like Rancho Tepúa that use traditional methods (think mezcal) and others that have a more modern approach (think tequila). While there are a variety of agave species found in the region, only Pacifica can be used as stated by the denomination of origin.

### VINATERO

Roberto Contreras

### MAGUEY (AGAVE)

Pacifica (A. Angustifolia)

### VILLAGE

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

### OVEN / FUEL

Cylindrical pit / mesquite

### MILL

Mechanical

### FERMENT

Wild fermented in stainless steel for 8-12 days (with bagasso)

### DISTILLATION

2x in alembic of copper (with bagasso)

### NOTES

Aroma - bright and fruity

Taste - orange blossom, potting soil, mesquite

Texture - medium body and finish

### ABV

Varies by batch



# RANCHO TEPÚA

## LECHUGUILLA

### RANCHO TEPÚA

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### 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



# RANCHO TEPÚA

## PALMILLA

### RANCHO TEPÚA

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### RESERVA DEL VINATERO - PALMILLA

This is a series of expressions exploring beyond the denomination of origin of bacanora. Palmilla is the Sonoran term for the sotol plant and the spirits from it.

### VINATERO

Roberto Contreras

### SOTOL

Wild Palmilla, Dasylyrion Wheeleri foraged within Rancho Tepua

### VILLAGE

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

### OVEN / FUEL

Cylindrical pit / mesquite

### MILL

Mechanical

### FERMENT

Wild fermented in stainless steel for 8-12 days (with bagasso)

### DISTILLATION

2x in alembic of copper (with bagasso)

### NOTES

Aroma - fruit cake, cucumber jelly, tahini

Taste - sweet pear, spicy escabeche, desert dust, thyme

Texture - medium full, drying and dusty, long and lingering

### ABV/LOT/VOL

Varies by batch

### SUGGESTED PAIRINGS

Munster from France, which has a medium body, strong flavor and pleasantly pungent aroma.

