



4 COPAS

The Original Organic Tequila

The vision, passion and determination of Hector Galindo Miranda – known in the industry simply as “Hector” – resulted in the founding of 4 Copas Organic Tequilas, certified organic in 1997. Hector sought out the best scientists, master distiller and academics to produce a Tequila with the best aroma and taste. This synergy gave him the ability to combine the best of science and nature to create a world class Tequila. Created by renowned Master Distiller, Sebastian Melendrez of Tequila, Jalisco, 4 Copas uses 100% organic agave as the foundation for a pure and clean spirit true to the traditions of small batch Tequila.

Through the evolution of 4 Copas and its next generation of ownership it has been certified as organic by the USDA and EU and blessed as Kosher by Rabbinical Law.

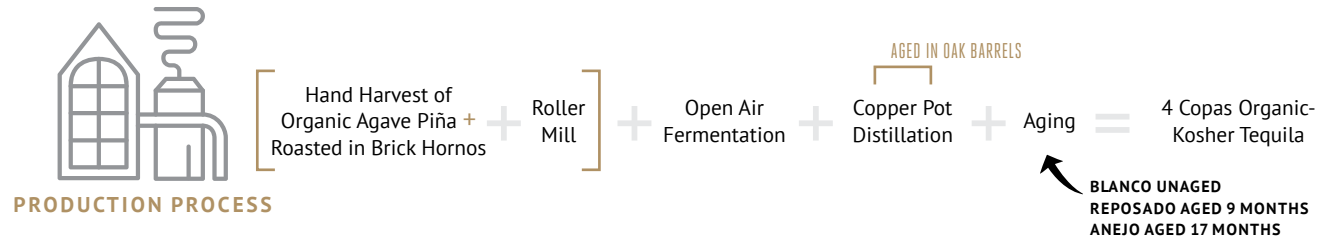
4 Copas Añejo is aged in American White Oak for 17 months, carefully charred and refined in taste. The Añejo, a crowning achievement, was the special creation of Sebastian Melendrez and his all-star team whose work spanned seven years. It is best to approach this special

Tequila as a scotch or cognac drinker would, raising your level of expectation to meet the agave flavored purity. Expect to be in love with the experience upon the very first sip.

The Organic Difference

The seeds come from agave fields specially selected. The organic agave is cultivated in the agave zone of the region of Tequila (Amatitán). Only organic fertilizers are used, requiring manual cleaning during the entire planting stage and until harvest. The agave is then cultivated, and the shoots are hand selected for planting and development.

The organic certification process is complex and time-consuming because the process is different from common Tequila. The fermentation is natural with its own unique proprietary recipe, resulting in the special aromas and taste profiles of 4 Copas that is hard to forget.



PHOTOS LEFT TO RIGHT: CHOPPER, INSIDE HORNO

Organic-Kosher Tequila Blanco



TASTING NOTES

- › Sweet and silky with a full body mouthfeel
- › Cooked agave, vanilla and white chocolate
- › Sweet finish

40%
ALC / VOL

750mL
BOTTLE SIZE

SERVING RECOMMENDATIONS

- › Chilled

CATEGORY: Tequila Blanco
 VARIETY: Organic Blue Weber Agave
 PLANT AGE: 5.5 – 7 years
 COOKING: Brick Hornos
 GRINDING: Roller Mill

FERMENTATION: 100% agave, open air fermentation
 DISTILLATION: Double distillation in copper pot stills
 STATE: Jalisco
 TOWN: Amatitán
 MAESTRO: Sebastian Melendres



Organic-Kosher Tequila Reposado



TASTING NOTES

- › Vanilla, coconut and gently cooked agave

40%
ALC / VOL

750mL
BOTTLE SIZE

SERVING RECOMMENDATIONS

- › Chilled

CATEGORY: Tequila Reposado
 VARIETY: Organic Blue Weber Agave
 PLANT AGE: 5.5 – 7 years
 COOKING: Brick Hornos
 GRINDING: Roller Mill

FERMENTATION: 100% agave, open air fermentation
 DISTILLATION: Double distillation in copper pot stills
 STATE: Jalisco
 TOWN: Amatitán
 MAESTRO: Sebastian Melendres



Organic-Kosher Tequila Añejo



TASTING NOTES

- › Sweet and silky with a full body mouthfeel
- › Aromas of dry fruit with hints of cherry, peach, apricot and rose petals
- › Cooked agave, vanilla and white chocolate
- › Sweet finish

40%
ALC / VOL

750mL
BOTTLE SIZE

SERVING RECOMMENDATIONS

- › Chilled

CATEGORY: Tequila Añejo
 VARIETY: Organic Blue Weber Agave
 PLANT AGE: 5.5 – 7 years
 COOKING: Brick Hornos
 GRINDING: Roller Mill

FERMENTATION: 100% agave, open air fermentation
 DISTILLATION: Double distillation in copper pot stills
 STATE: Jalisco
 TOWN: Amatitán
 MAESTRO: Sebastian Melendres

