



TEQUILA REPOSADO

4 Copas (Quatro Copas) • Organic-Kosher



BRAND OVERVIEW

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.

This flavorful selection of 4 Copas takes the artfully crafted product and ages the juices an additional 9 months to enrich and enhance the pure agave flavor

cues — *so pleasing in the Blanco* — to new surprising levels of taste.

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.

THE ORIGINAL ORGANIC TEQUILA

PRODUCT OVERVIEW



TASTING NOTES

- Vanilla , coconut and gently cooked agave



SERVING RECOMMENDATIONS

- Chilled

CATEGORY

VARIETY

PLANT AGE

COOKING

GRINDING

FERMENTATION

DISTILLATION

STATE

TOWN

MAESTRO

Tequila Reposado

Organic Blue Weber Agave

5.5 – 7 years

Brick hornos

Roller Mill

100% agave, open air fermentation

Double distillation in copper pot stills

Jalisco

Amatitán

Sabastian Melendres



PRODUCTION PROCESS

Hand Harvest of
Organic Agave Piña +
Roasted in Brick Hornos

Roller
Mill

Open Air
Fermentation

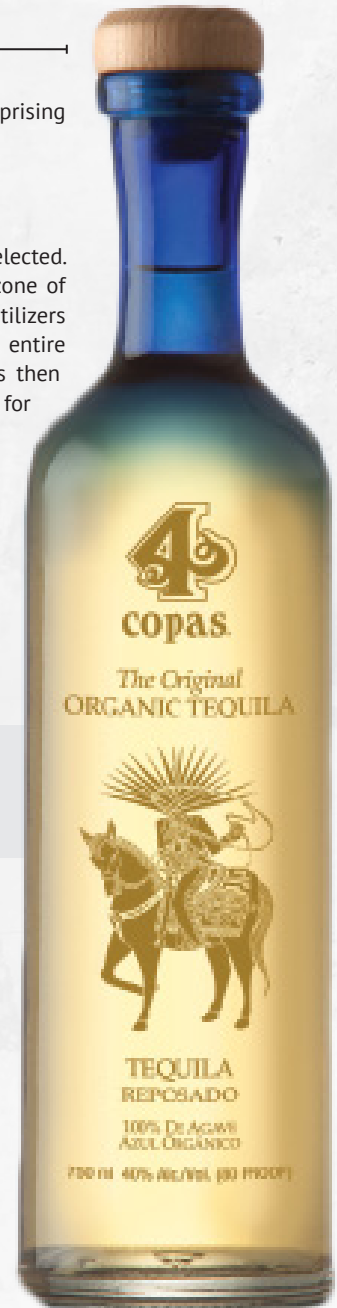
Copper Pot
Distillation

9 Months in
Oak Barrels

Organic-Kosher
Tequila Reposado

40%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



AMATITÁN
JALISCO LOWLANDS
MEXICO



FULL PRODUCT LINE

