



# TEQUILA EXTRA AÑEJO

4 Copas (Quatro Copas) • Organic-Kosher



## BRAND OVERVIEW

Great results comes with great passion, patience, and determination. In 1997, Hector Galindo Miranda sought out to create the world's first organic tequilas, so he sought out the best scientists, distillers and academics to produce that very spirit. Sticking true to the culture of then Tequila region, agave seeds are specially selected and pesticide free throughout their entire growing process (5.5-7 years old at harvest). This tequila has been recognized for its purity with the blessing for Kosher under Rabbinical Law.

After spending just longer than four years (50 months) in used barrels from various American bourbon distilleries, this spirit takes on a character that can be described as full bodied, complex, and worthy of experiencing neat or on one big cube of ice. The flavor of nuts, citrus and caramel coat the mouth with the bouquet gracing the drinker with bananas, anise, and herbs like thyme and rosemary.

Before consuming neat or on ice, let the spirit aerate for about 20 minutes to experience full range of flavors.

## THE ORIGINAL ORGANIC TEQUILA

The organic certification is essential to its flavor. Growing agave without pesticides gives this tequila a much cleaner taste, truer to small batch distilling.

## PRODUCT OVERVIEW



### TASTING NOTES

- Full bouquet that ranges from vanilla, toffee, citrus peels and various herbs
- Complex, layered taste profile: vanilla, nuts and baking spices
- Rich in texture

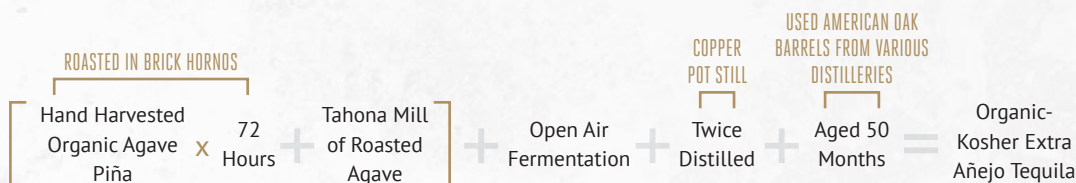


### SERVING RECOMMENDATIONS

- Neat or on ice



### PRODUCTION PROCESS



40%  
ALC/VOL

750mL  
BOTTLE



# ORIGIN

PRICE



AMATITÁN  
JALISCO LOWLANDS  
MEXICO



## FULL PRODUCT LINE

