



TEQUILA AÑEJO

4 Copas (Quatro Copas) NOM 1522

Organic • Kosher • Additive-Free



94 POINTS - Wine Enthusiast 2022

94 POINTS - Distiller.com 2019

91 POINTS, EXCELLENT, HIGHLY RECOMMENDED -
Ultimate Spirit Challenge 2020

BRAND OVERVIEW

THE ORIGIN OF 4 COPAS

4 Copas was founded in 1997 by Hector Galindo Miranda—known simply as “Don Hector” in the industry—driven by a vision to craft a tequila that honored tradition while embracing purity. His pioneering efforts led 4 Copas to become the world’s first certified organic tequila, setting a new standard in the spirits world.

To bring this vision to life, Hector collaborated with legendary Master Distiller Sebastián Melendrez of Tequila, Jalisco. Together, they blended science and nature to create a spirit of exceptional quality, made exclusively from 100% organic agave, water from the lowlands, and organic yeast.

Today, 4 Copas is proudly owned by generational agave growers from Arandas, Jalisco—a family deeply rooted in the tequila tradition. Their heritage and hands-on approach ensure that every bottle of 4 Copas stays true to its origins while continuing to represent the finest in organic tequila.

Continuing the legacy of excellence, 4 Copas is now crafted under the guidance of Iliana Partida, one of the most highly regarded female Master Distillers in the industry. Production takes place at Hacienda De Oro, a distillery known for its artisanal methods and commitment to quality—faithfully continuing the brand’s legacy of being produced in the lowlands of Jalisco, near the Tequila Volcano. 4 Copas remains certified organic by the USDA and EU, and is also certified Kosher under Rabbinical law.

THE ORGANIC DIFFERENCE

Every bottle of 4 Copas begins with carefully selected seeds from certified organic agave fields located in the famed region of Amatitán. The unique combination of volcanic soil, warm climate, and high elevation creates a natural micro-terroir that deeply influences the agave’s development, imparting nuanced aromas and layered taste.

Grown without synthetic chemicals, the agave is cultivated using only organic fertilizers and cared for by hand through every stage. An organic expression of place and process that leaves a lasting impression with every sip.



THE WORLD’S FIRST ORGANIC TEQUILA

PRODUCT OVERVIEW



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



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

MAESTRA

Iliana Partida



PRODUCTION PROCESS



40%
ALC/VOL

750mL
BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



AMATITÁN
JALISCO LOWLANDS
MEXICO



FULL PRODUCT LINE

