






4 COPAS TEQUILA REPOSADO

ORGANIC-KOSHER   

SLIGHT VANILLA LACED COOKED AGAVE
COCONUT WITH A TOUCH OF CITRUS
GENTLE, BITTER TANNIN THROUGH THE FINISH



Serve chilled, neat or in your favorite Tequila cocktail
FLIP UP FOR A COCKTAIL RECIPE!



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ROSITA

INGREDIENTS

- 1 ½ oz 4 Copas Reposado
- ½ oz Dry Vermouth
- ½ oz Sweet Vermouth
- ½ oz Tuvé Bitter Aperitivo
- 1 dash Angostura bitters
- Lemon twist

DIRECTIONS

Stir in a mixing glass
Strain on top large cube in rocks glass
Garnish with a lemon twist



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