4 COPAS ORGANIC-KOSHER TEQUILA BLANCO

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.

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

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

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	Sabastian Melendres

PRODUCTION PROCESS

Hand Harvest of Organic Agave Piña + Roasted in Brick Hornos + Roller Mill + Open Air Fermentation + Copper Pot Distillation = Organic-Kosher Tequila Blanco

55%	750mL
ALC/VOL	BOTTLE

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ORIGIN

PRICE

AMATITÁN
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FULL PRODUCT LINE