



EL COBRE®

REPOSADO TEQUILA
MADE IN MEXICO SINCE 1943

El Cobre is a multi award winning Tequila made in Mexico at the De Plata distillery in Guadalajara founded in 1943 by Mr. Cesar Garcia Fernandez.

It is the oldest distillery of its kind in Guadalajara, and still run to this day by the Garcia family, one of the few remaining Mexican family owned Tequila distilleries left in Mexico.

El Cobre is made from only the very finest 100% Weber Blue Agave plant which is hand harvested and carefully distilled in small batches and aged for 8 to 12 months in Virgin, Flame Charred, French White Oak Casks.

ElCobreTequila.com

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JALISCO, MEXICO - Home to the El Cobre Tequila at the De Plata Distillery

At De Plata distillery we grow our BLUE AGAVE plants on our own farms in the Red Clay Highland soil of Guadalajara in Jalisco state, Mexico. Our Agave plant farms are located in the Zapotlanejo, Atotonilco, Tepa & Arandas regions.



THE 8 STAGES TO MAKING EL COBRE TEQUILA

1. PLANTING

We grow our Blue Weber Agave plants for 10 years before harvesting their Piñas (hearts)



2. HARVESTING

Our Jimadors hand harvest the Agave Piñas using a traditional Coa de Jima blade



3. COOKING

The Piñas are slowly cooked for three days to gently convert the Agave starches to sugars



4. CRUSHING

The cooked Agave Piñas are then crushed to extract the Agave Juice



5. FERMENTATION

Natural Yeast is then added to this Agave juice to convert the sugars to alcohol



6. DISTILLATION

The fermented juice is then distilled in a traditional 'Alambique' copper pot still in small batches



7. STANDARDISING

Local highland spring water is then added to bring the Tequila down to 40% alc./Vol.



8. AGEING

Our Reposado Tequila is then aged in Virgin, Flame Charred, French White Oak Casks, for 8-12 months before bottling



TASTING NOTES

NOSE

Sweet cedar and marinating spiced nose.

TASTE

A vibrant entry leads to a lightly fruity, medium body with roasted pepper, dried fruit, and spiced notes.

FINISH

A gentle breath of heat and spice that lingers on the tongue. A very clean, precise Reposado with an elegant, pure, agave character.



MARGARITA RECIPE

THE PERFECT MARGARITA IS ALL ABOUT FRESH, CRISP, FLAVOURS.

INGREDIENTS

35ml / 1¼ fl Oz of El Cobre Reposado Tequila
20ml / ¾ fl Oz Cointreau
35ml / 1¼ fl Oz of fresh Lime Juice
Handful ice cubes
Lime wedge, to garnish

METHOD

Run a lime wedge around the outer rims of two glasses and dip rims in salt. Set aside.

Pour the Tequila, Cointreau and lime juice into a cocktail shaker. Add a handful of ice cubes and shake vigorously for 10-15 seconds (the bottom of the metal shaker should frost over).

Strain into a Martini glass. Add a lime wedge on the rim to garnish.



PRODUCT INFORMATION 705662	
El Cobre Tequila 750ml	
Alc. ABV	40%
Bottle Barcode (UPC)	0 89552150062 3
Case Barcode (SCC)	30089552150624
Bottle Weight (lbs)	3.08
Ship Case Dimensions (Inches)	
Height	13.38
Width	3.14
Length	12.625
Pallet Information	
Layers Per Pallet	5
Cases Per Layer	16
Cases Per Pallet	80

AVAILABLE POS



CASE CARD



SHELF TALKER

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