



NO COMPROMISES. 100% AUTHENTIC TEQUILA CRAFTED WITH RAIN AND SPRING WATER AND NO ARTIFICIAL INGREDIENTS.



## BLANCO

The purest expression of Blue Weber agave, G4 Blanco delivers a silky texture and delicate minerality that makes it a hit with tequila lovers across the board.

**Tasting Notes:** Spicy, peppery, and delicious.

750ml bottles, 40% abv/80 proof

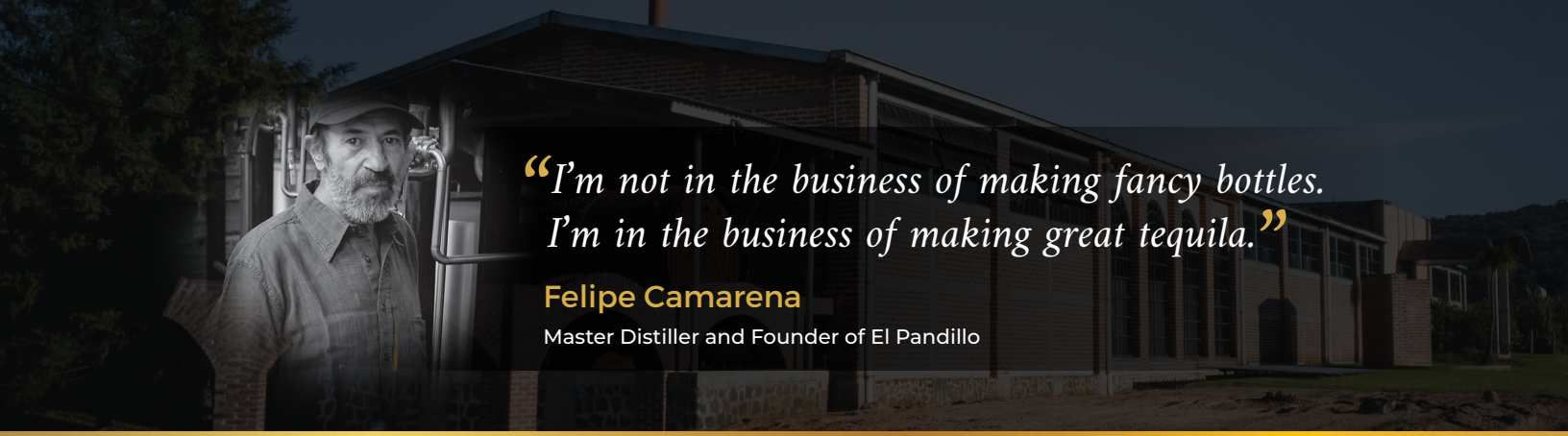


*Tequila distilled with a commitment to sustainability, a legacy of four generations led by a master distiller and mastermind of true authentic tequila – Felipe Camarena. We stand by all our promises with no excuses. Let us prove it to you, hear our story and taste the best.*

The 4th Generation masterpiece Tequilas of Felipe Camarena, G4 is the House Brand of the famous El Pandillo Distillery in Jesus Maria, Jalisco. The original model for Tequila Matchmaker's Verified Additive-Free Program G4 is simply the finest oven-baked agave from Los Altos, fermented by agave yeast of Felipe's father, and a unique 50/50 mix of captured rainwater and spring water from the ranch at El Pandillo.

G4 PRODUCT DESCRIPTION	SIZE/PROOF	UPC	SCC	COUNTRY	REGION	BPC	CASE WEIGHT	CASE PER PALLET	CASE PER LAYER	CASE DIMENSIONS
Blanco	750ml/80 proof	7503018079004	17503018079001	Mexico	Jesus Maria, Jalisco	6	18 lbs	100	20	9.75" L 6.5" W 13.25" H





*“I’m not in the business of making fancy bottles.  
I’m in the business of making great tequila.”*

**Felipe Camarena**

Master Distiller and Founder of El Pandillo

## NO ADDITIVES. EVER.

G4 Tequilas are crafted with rain and local spring water from our ranch, and certified to be made using only pure, natural ingredients. 100% authentic and we stand behind that statement while many others can’t. With four generations of experience making the world’s finest tequilas, G4 delivers a beyond-organic experience.

## HERITAGE & HISTORY

Our family has been making Mexico’s foremost tequilas since 1937. Today, Felipe Camarena and his sons, Luis Felipe and Alan, carry on this heritage with G4, named in honor of these four generations of master distillers.

## SUSTAINABLE AT EVERY STEP

Our exceptional tequilas begin with our deep commitment to the environment. We grow our agave in rich soil right on our ranch and our natural fermentation process begins with our grandfather’s heirloom yeast. We also use solar, water, and recaptured heat to power Destilería El Pandillo, Mexico’s most sustainable distillery.

## AUTHENTIC TO THE CORE

We craft G4 using the best of traditional methods, which includes removing bitter cogollo by hand from the agave before carefully cooking it in custom stone ovens. Distilling in classic copper stills removes impurities while maintaining the natural character of the plant. It’s a difference you can smell, taste, and feel when you enjoy G4 Tequilas.

*Experience the authentic taste of Los Altos de Jalisco in every sip.*

[www.G4tequilas.com](http://www.G4tequilas.com)

*Enjoy fully. Drink responsibly.*



**G4**