

THE SPIRIT OF THE RAINFOREST



COPALLI

RUM



COPAL TREE
DISTILLERY





THE SPIRIT OF THE RAINFOREST

ROOTED IN PURPOSE. BUILT FOR SCALE. CRAFTING THE BEST-TASTING RUM ON EARTH.

There's No Place Like Our Home Rainforest.

Copalli was founded with the ambition to **support the local communities** and **protect the rainforests** from deforestation in Southern Belize by **crafting super-premium rum** that tastes better because it's made better. We've developed an ecosystem that offers the local Belizean community rewarding and meaningful employment that honors their environment and its unique biodiversity.

JUST THREE NATURAL INGREDIENTS

Doing So Much More With Less.



Rainwater



Organic Sugarcane



Non-GMO Yeast

No added sugar. No chemical additives. Copalli Organic Rum is only produced in Belize with locally-sourced, all-natural ingredients. Our distillery was intentionally designed to minimize waste and optimize every resource throughout the production and consumption cycle - fully aligned with the principles of circularity.



“Our rum doesn’t just come from the rainforest. It is the spirit of the rainforest, distilled.”

– Wil Maheia, Co-Founder & Chief Sustainability Officer, Copalli Spirits

GOLD ALSO COMES FROM THE EARTH

Winning Hearts, Minds, and Palates Everywhere.

Proud recipients of NYISC’s “**White Rum Of The Year.**” See our Awards page for a complete list of awards to date.



SF WORLD SPIRITS COMPETITION
2025 Silver



TAG GLOBAL SPIRITS AWARDS
2025 Best in Show



NYISC
2023 Gold
Score: 94



USA SPIRITS RATINGS
2025 Gold Score: 92



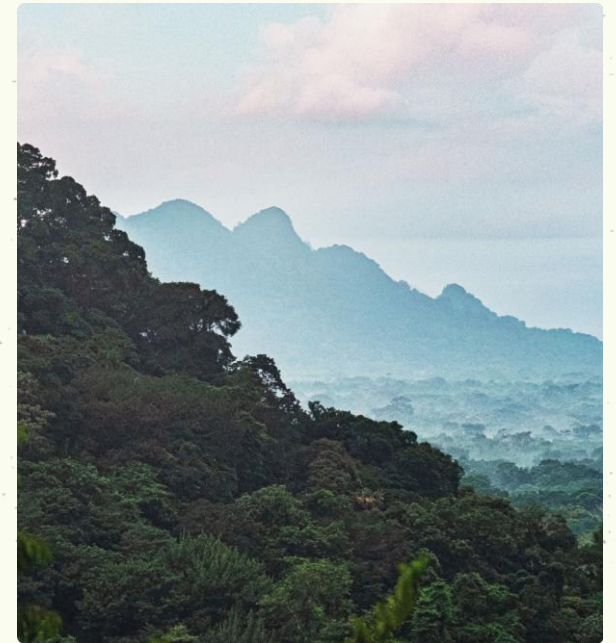
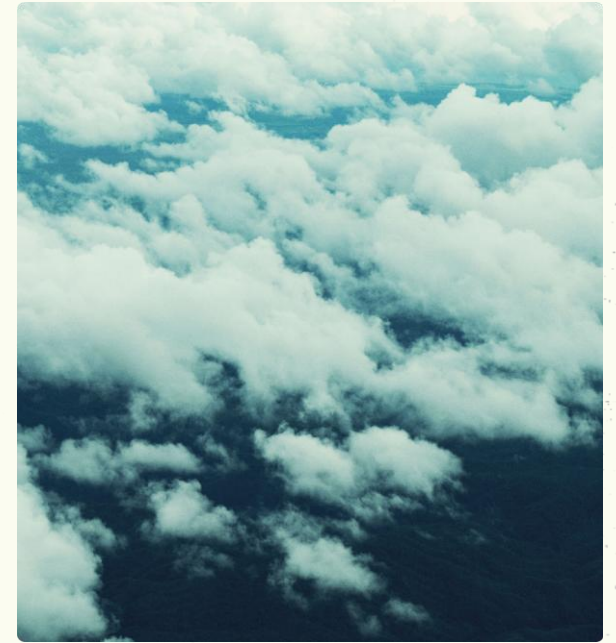
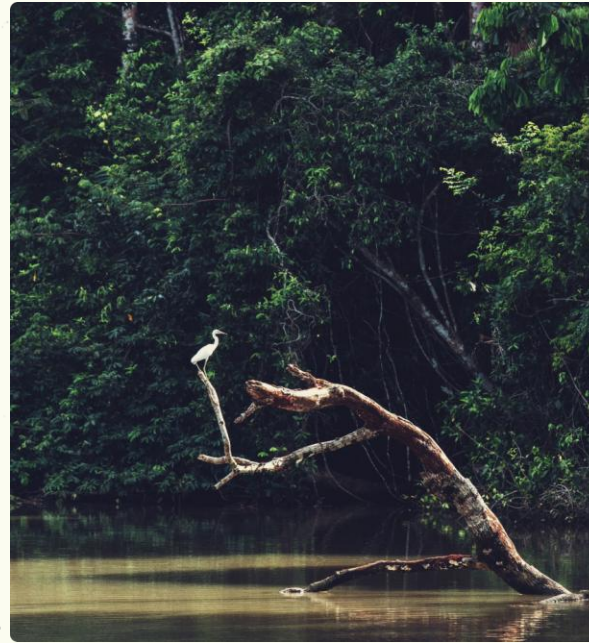
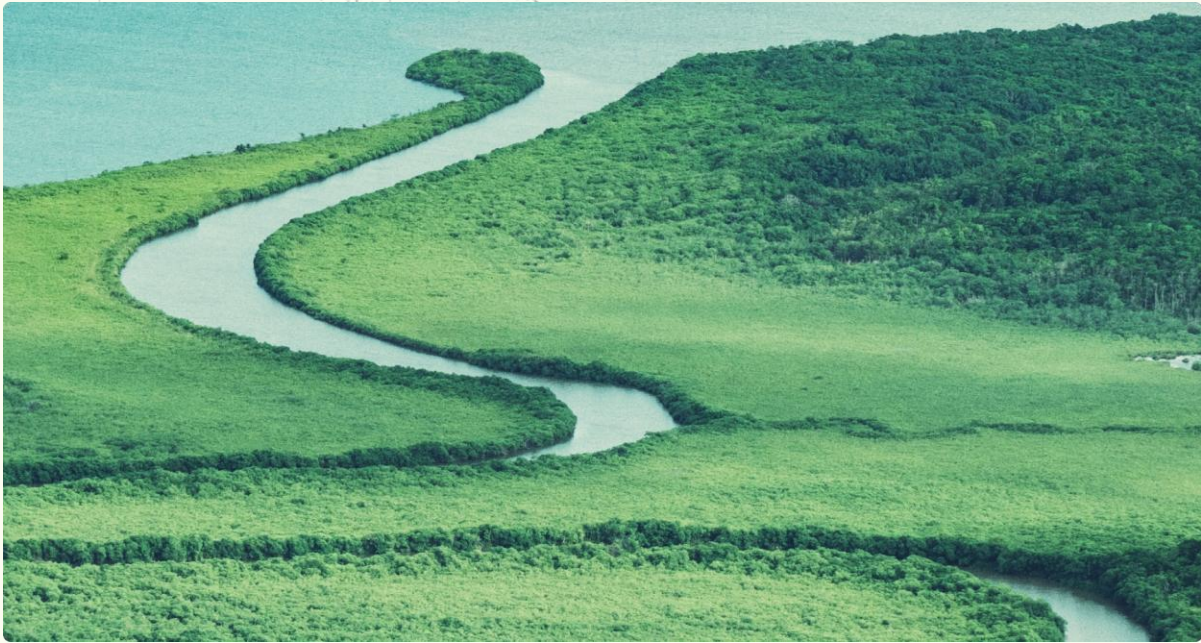
SIP AWARDS
2023 Platinum



NYISC
2019 Gold
Score: 94

White Rum of the Year





OUR COPALLI ECOSYSTEM

FROM FARM TO HAPPY HOUR, WE KEEP IT LOCAL

1 SUGARCANE FIELDS

We collect the sugarcane fiber and deadfall (bagasse) to fuel the distillery boilers and mix the leftover ash with the vinasse as fertilizer for the fields,

2 DISTILLERY AND BOTTLE FACILITY

Copal Tree Distillery was designed to generate near zero-waste in the production of the raw materials it uses to make Copalli Organic Rum.

3 ORGANIC COPAL TREE FARM & GARDEN

Copal Tree Farm grows and harvests our cacao bean trees for our distinctive Copalli Organic Cacao Rum, as well as chocolate, coffee beans, fruits, and vegetables used daily at the Copal Tree Lodge.

4 COPALLI TASTING ROOM

The Copalli Tasting Room gives guests the opportunity to sample a selection of our Copalli Organic Rums.

5 COPAL TREE LODGE

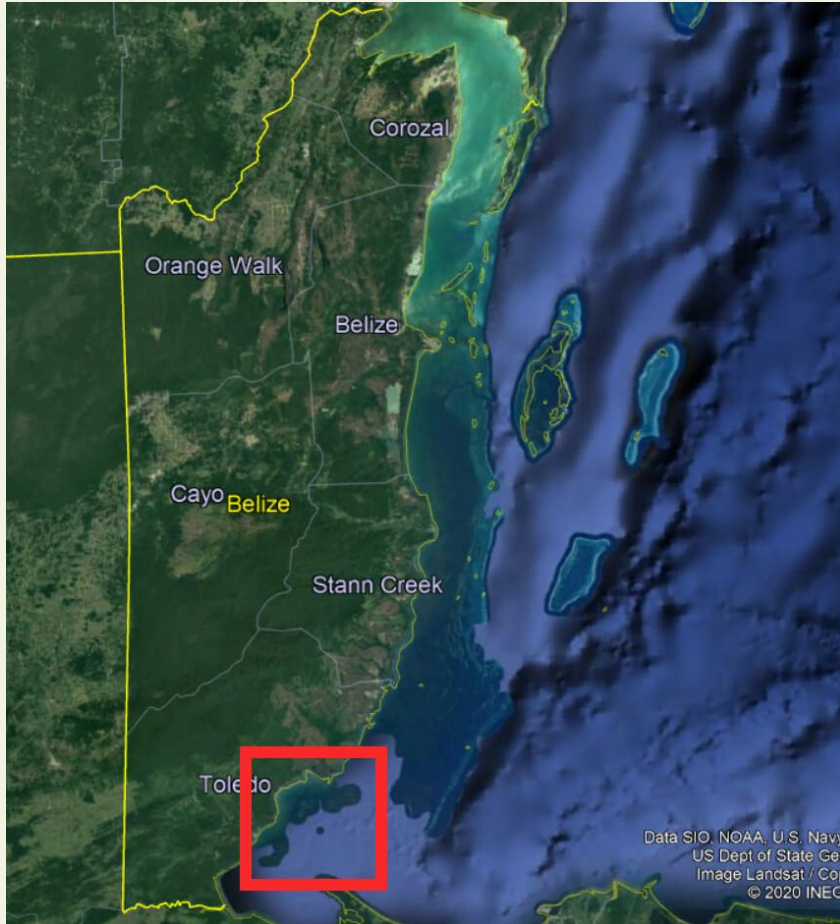
Copal Tree Lodge immerses guests in the Belizean culture, farm-to-table cuisine, and signature Copalli Organic Rum cocktails, courtesy of the neighboring Copal Tree Farm and Distillery.



PUNTA GORDA – 2 MILES

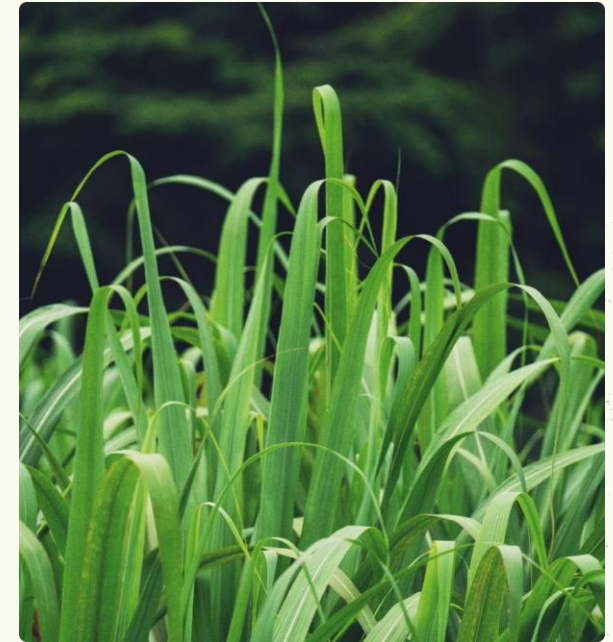


WHERE WE ARE



Copal Tree Distillery is located in the South of Belize in a unique environment for a distillery. Positioned around 5 miles from the Caribbean sea and fully immersed in the Belizean Rainforest, our distillery and our Rum are fermenting and aging in a pedoclimate able to merge the rainforest humidity with the salinity of the sea breeze. This unique match environment is able to guarantee sooth Agricole Style White Rums with fresh notes and aged Rums with a strong mahogany color characteristic of the rainforest trees around the distillery.

“WE ARE THE SPIRIT OF THE RAINFOREST”





KEY POINTS ABOUT COPAL TREE ECOSYSTEM

A sustainable process makes better rums.

1

LOCATION

Born in the heart of the Belizean rainforest, Copal Tree Distillery is a unique example on how industry can match with sustainability and environment. We are located in Punta Gorda (Toledo District), south Belize, close to Guatemala board in the core of the Belizean rainforest with our 12,000 acres of preserved rainforest jungle plus the fully Organic certified industrial activities.

2

SUSTAINABILITY PHILOSOPHY

Copal Tree Distillery and Copalli Rum has focus all their efforts to preserve the environment that surrounding the industrial activities, from Organic production processes to Zero Additive Rums, our philosophy is to preserve the nature and the communities of Toledo assuring work and a Carbon Negative Distillery able to remove 5.5kg of CO₂ for each bottle produced.

3

COPALLI RUM SUSTAINABILITY

Copalli Rum it is representing today one of the purest Rum on earth. Produced starting only from 3 ingredients, Organic Fresh sugarcane juice, Non-GMO yeasts and the rainwater collected by the surrounding Belizean rainforest. How principle is to protect the environment that is guesing us, using a regenerative soil management certified that is able to trap more carbon dioxide compared with what the distillery is producing. Our Distillery design is based on a strict close loop system able to reuse all our byproducts assuring the natural circle of life.

4

OUR CULTURE AND PEOPLE

The Southern Belize, is representing a unique melting pot of different cultures that is enriching our view on the world and our vision to preserve mother earth. Our Team is composed by people coming from many different cultures, from Maya to European including African and Indian descendants. This unique blend of different cultures and people is representing the true spirits of the Caribbean culture, and our Rum is the perfect synthesis of our community.

5

A UNIQUE CUSTOMER EXPERIENCE

Copal Tree Distillery is representing a unique customer experience in the distilling world. With his Luxury Eco-Lodge resort perfectly integrated in the industrial state of the rt operations, it represent a unique example of how industrial processes can be integrated into a touristic environment, leaving all out guests to fully live a regenerative experience in the Nature and with our Rum.

6

RIGENERATIVE SOIL MANAGEMENT

Copal Tree Farm, the Company branch responsible to manage our can field and our Organic Vanilla and Organic Chocolate cultivations, are adopting from the beginning a regenerative soil management. Using the Distillery byproducts as organic fertilizers, our Farm is not using any chemical fertilizer and any pesticide for achieving the expected yield and sugar content. We control our pest management using the opportunity that Belizean Nature and fauna gives us for a full control of our crops. Our sugarcane is then mechanically and manually cut and processed in maximum 12 hours to ensure the preservation of natural flavors, avoiding any contamination from wild microns.



COPAL TREE CERTIFIED CARBON FOOTPRINT

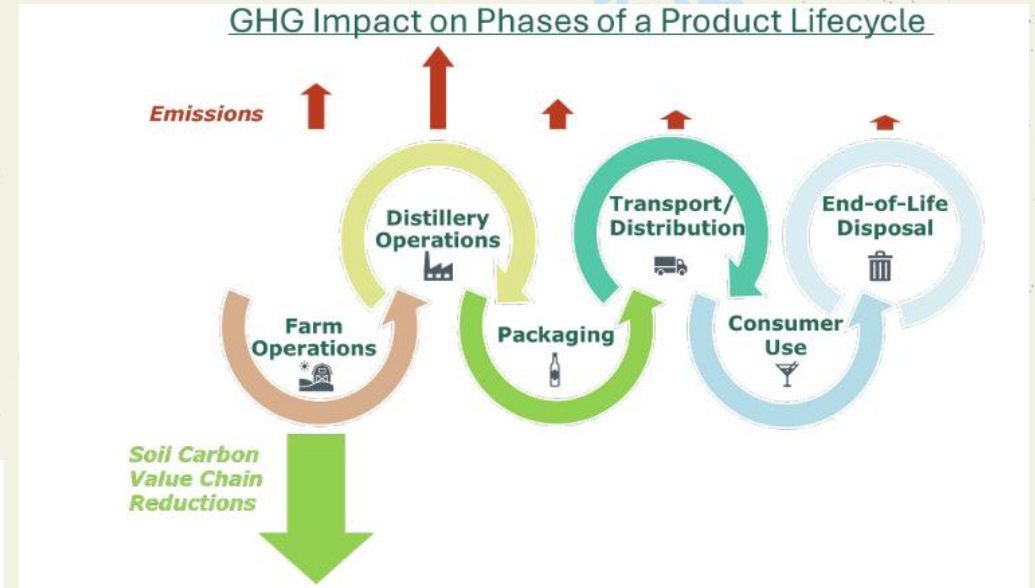
This slide presents a summary of analysis carried out by EarthOptics to determine greenhouse gas emissions arising from the production and consumption of Copalli Rum.

EarthOptics measured the GHG emissions from raw materials extraction (largely sugarcane production) to end-of-life disposal (cradle-to-grave) for producing one bottle of Copalli Rum. The following phases of Copalli Rum’s production process were identified:

- Farm Operations
- Distillery Operations (including relevant corporate emissions)
- Upstream inputs
- Packaging
- Distribution
- Use
- Disposal

Phase	kg CO ₂ e per 750ml bottle
Farm Operations – emissions	0.472
Distillery – emissions	0.500
Upstream– emissions	0.002
Corporate– emissions	0.062
Packaging– emissions	0.077
Distribution– emissions	0.029
Retail, use, and disposal– emissions	0.013
Gross Emissions	1.155
Farm Operations – GHG Reductions	-0.517
Total LCA	0.638
Reserve Farmland Operations – GHG Reductions	-12.262
Net Climate Impact	-11.624
Total Claimed Climate Impact	-5.500

Note: All numbers are rounded to +/- thousandth decimal.



*Note: Arrows in this graphic are not to scale but serve as a visual representation of the level of emissions generated and reduced.



INTEL GLOBAL DRINKS ESG AWARDS

2025 The Alexander Smith Grand Prix Award for ESG Spirits Producer of the Year



INTEL GLOBAL DRINKS ESG AWARDS

2025 Greenhouse Gas Reduction Achievement of the Year



INTEL GLOBAL DRINKS ESG AWARDS

2025 Water Preservation Achievement of the Year



INTEL GLOBAL DRINKS ESG AWARDS

2025 Gold, Sustainable Spirits Product of the Year





KEY POINTS ABOUT COPAL TREE DISTILLERY

A better process makes better rum.

1

SINGLE ESTATE DISTILLERY

Born in the heart of the Belizean rainforest, Copal Tree Distillery is a Single Estate Distillery managing the entire process from sugarcane fields to bottle.

2

DISTILLATION TECHNOLOGIES

Our closed-loop process ensures that nothing is added and nothing is wasted. Copal Tree Distillery is distilling blending its column rum with the double copper pot distillation to ensure a smooth and premium Caribbean Rum

3

DISTILLERY CERTIFICATIONS

- Ecocert Organic certification for EU and USA
- The full Distillery is certify Kosher for all its SKUs
- In process the product certification as Authentic Caribbean Rum

4

DISTILLERY CAPACITIES

Made in Southern Belize, the distillery has a capacity of 1.5M liters of pure alcohol per year equivalent to 3.5M liters of Rum per year. Today the distillery saturation is at 30% of total capacity with 6,000 Tons of sugarcane milled per season

5

DISTILLATES AND RUM PRODUCED

At Copal Tree Distillery are distilled both, column distillates and pot distillates plus a High Ester Rum marque The distillery is able to customize any type of profile coming from the blending of the different marques produced. The barreling warehouse has a capacity of 4K barrels and actually is in aging 1.5K barrel from 9yo to 0yo

6

PURPOSE BEYOND THE DISTILLERY

Supporting our Community.
Protecting the Rainforest.
Crafting Super Premium Rum.



OUR RUMS

COPALLI ORGANIC WHITE RUM

- | | |
|---|--|
| SIP AWARDS
2023 Platinum | NYISC
2019 Gold
White Rum of the Year |
| NYISC
2023 Gold
Score: 95 | RUM JURY
2019 Gold |
| IWSC
2023
Rating: 91 | BARLEYCORN AWARDS
2024 Bottle Design, Shape and Overall Appearance |
| BEVERAGE TESTING INSTITUTE
2022
Rating: 93 | BEVERAGE TESTING INSTITUTE
2024 Platinum
Rating: 96 |
| TAG GLOBAL SPIRITS AWARDS
2025 Best in Show | USA SPIRITS
2025 Gold
Score: 92 |
| SF WORLD SPIRITS COMPETITION
2025 Silver | SIP AWARDS
2025 Gold |
| ULTIMATE SPIRITS CHALLENGE
2021
Score: 87 | SIP AWARDS
2025 Double Gold
Package Design |
| NYISC
2021 Bronze
Score: 90 | GRAPHIS
2026 Platinum
Design Award |
| SIP AWARDS
2019 Gold
Consumers' Choice | NEW YORK WORLD SPIRITS COMPETITION
2025 Silver |
| | SIP AWARDS
2026 Gold |

COPALLI ORGANIC CACAO RUM

- | | |
|---|--|
| SIP AWARDS
Best in Class
2023 Platinum | SIP AWARDS
2026 Gold, Best Flavored Rum in show |
| NYISC
2023 Silver
Score: 93 | USA SPIRITS
2025 Gold
Score: 92 |
| IWSC
2023
Rating: 95 | USA SPIRITS
Flavor of the Year 2025 Gold |
| BEVERAGE TESTING INSTITUTE
2022 Gold
Rating: 87 | SIP AWARDS
2025 Silver |
| WINE ENTHUSIAST
2022 Best Buy
Score: 93 | SIP AWARDS
2025 Innovation Award |
| THE CHILLED 100 SPIRIT AWARDS
2022 Score: 92
Sustainable Brand | ROLLING STONES SPIRIT AWARDS
2025 Best White Rum |
| SF WORLD SPIRITS COMPETITION
2025 Silver | NEW YORK WORLD SPIRITS COMPETITION
2025 Silver |

COPALLI ORGANIC BARREL RESTED RUM

- | | |
|---|---|
| SF WORLD SPIRITS COMPETITION
2024 Silver | SIP AWARDS
2026 Gold |
| NYISC
2024 Gold
Score: 96 | NYISC
2023 Double Gold |
| BEVERAGE TESTING INSTITUTE
2022 Gold
Rating: 92 | IWSC
2019 Bronze |
| TAG GLOBAL SPIRITS AWARDS
2022 Double Gold | BEVERAGE TESTING INSTITUTE
2024 Gold
Rating: 96 |
| SF WORLD SPIRITS COMPETITION
2025 Silver | USA SPIRITS
2025 Gold
Score: 90 |
| ULTIMATE SPIRITS CHALLENGE
2021 Score: 86 | SIP AWARDS
2025 Gold |
| NEW YORK WORLD SPIRITS COMPETITION
2025 Double Gold | NEW YORK WORLD SPIRITS COMPETITION
2025 Best of Class |

COPALLI ORGANIC FIVE YEAR AGED RUM

ARRIVING Q1 2026

- | | |
|--------------------------------|--|
| SIP AWARDS
2024 Gold | NEW YORK WORLD SPIRITS COMPETITION
2025 Silver |
|--------------------------------|--|

SUSTAINABILITY AWARDS

- | | |
|---|--|
| INTEL GLOBAL DRINKS ESG AWARDS
2025 The Alexander Smith Grand Prix Award for ESG Spirits Producer of the Year | INTEL GLOBAL DRINKS ESG AWARDS
2025 Greenhouse Gas Reduction Achievement of the Year |
| INTEL GLOBAL DRINKS ESG AWARDS
2025 Water Preservation Achievement of the Year | INTEL GLOBAL DRINKS ESG AWARDS
2025 Gold, Sustainable Spirits Product of the Year |



COPALLI ORGANIC WHITE RUM

84 PROOF - 42% ABV  ADDITIVE FREE

We use only three ingredients to craft Copalli Organic White Rum: rainwater, fresh sugarcane juice pressed from a rare variety of locally grown organic sugarcane harvested at peak ripeness, and non-GMO yeast. After our zero additive fermentation, we double distill the spirit in both pot and column stills before blending the two distillates and allowing the finished rum to rest. The result is a smooth, ultra-premium white rum that's just as good on the rocks as it is in your favorite cocktail.

NOSE

Freshly cut grass, characteristic of sugarcane and Agricole rums, with notes of chalk and citrus zest. Blueberries, white pepper, and coconut water follow, along with hints of coriander and unripe pear.

PALATE

Notes of lychee, citrus, and white pepper, with hints of licorice and green tea. The fresh cane juice character is well-balanced by touches of coriander and a hint of salt. The finish is medium to long, offering nuances of toffee and a subtle herbal aftertaste.

INGREDIENTS

Rainwater, Organic Sugarcane, harvested at peak ripeness and non-GMO yeast.



SF WORLD SPIRITS
COMPETITION
2025 Silver



SIP AWARDS
2023 Platinum



NYISC
2023 Gold
Score: 94



IWSC
2023
Rating: 91



BEVERAGE TESTING
INSTITUTE
2022 Rating: 93



TAG GLOBAL
SPIRITS AWARDS
2022 Best in Show
2022 Best in Show



BARLEYCORN AWARDS
2024 Bottle Design
Shape and Overall
Appearance



NYISC
2019 Gold
Score: 94
White Rum of the Year



COPALLI ORGANIC BARREL RESTED RUM

88 PROOF - 44% ABV  ADDITIVE FREE

Same three ingredients. Innovative process. Resting our distillates in American oak bourbon barrels reinvigorates our rum with a slightly sweet, high-quality finish. Smell the notes of oak, vanilla, and leather before savoring the flavors of baking spices, cacao, vanilla, and cinnamon for a one-of-a-kind drinking experience.

NOSE

A complex profile featuring aromas and flavors of oak, vanilla, caramel, and sugarcane that are complemented by notes of banana bread, cocoa, toasted oats, a light leathery undertone, and a subtle smoky nuance.

PALATE

Balanced herbal and grassy notes complemented by characteristic woody, peppery, and creamy tones. The mouthfeel is slightly dry, with a lingering finish of baking spices, cacao, vanilla, and cinnamon. The product is warm and mildly pungent, with a light to medium body.

INGREDIENTS

Rainwater, Organic Sugarcane, harvested at peak ripeness and non-GMO yeast.



SF WORLD SPIRITS
COMPETITION
2025 Silver



SIP AWARDS
2023 Silver &
Innovation Award



NYISC
2023 Double Gold
Score: 96



BEVERAGE TESTING
INSTITUTE
2024 Gold
Rating: 96



BARLEYCORN AWARDS
2024 Bottle Design
Shape and Overall
Appearance



SIP AWARDS
2025 Gold



NEW YORK WORLD
SPIRITS COMPETITION
2025 Double Gold



NEW YORK WORLD
SPIRITS COMPETITION
2025 Best of Class



COPALLI ORGANIC CACAO RUM

80 PROOF - 40% ABV  ADDITIVE FREE

Adding roasted, 100% organic cacao nibs from Copal Tree Farm to our three natural ingredients infuses our already-smooth rum with a rich cocoa flavor. The result? A unique sensory experience that starts with a distinctive cacao aroma and culminates in a rich, balanced finish with notes of chocolate on the palate.

NOSE

At the first nose, an impressive dark chocolate feeling. On the second nose, a more complex profile opens up with sugarcane, plantain and raspberries, and a tingling finish with hints of coffee bean and nutmeg.

PALATE

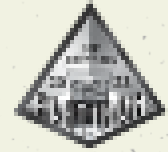
A complex flavor profile characterized by cocoa notes, balancing chocolate bitterness and natural sweetness. The result is a moderately sweet, dry product that harmonizes the roasted cacao nibs' bitterness with subtle hints of light vanilla and coffee.

INGREDIENTS

Rainwater, Organic Sugarcane, harvested at peak ripeness, non-GMO yeast and Organic Cacao Nibs



SF WORLD SPIRITS COMPETITION
2025 Silver



SIP AWARDS
2023 Platinum
Best in Class



NYISC
2023 Silver
Score: 93



IWSC
2023
Rating: 95



BEVERAGE TESTING INSTITUTE
2022 Rating: 87



WINE ENTHUSIAST
2022 Best Buy
Score: 93



BARLEYCORN AWARDS
2024 Bottle Design
Shape and Overall
Appearance



THE CHILLED 100 SPIRIT AWARDS
2022 Score: 92
Sustainable Brand



ROLLING STONES SPIRIT AWARDS
2025 Best White Rum



NEW YORK WORLD SPIRITS COMPETITION
2025 Silver



COPALLI ORGANIC FIVE YEAR AGED RUM

90 PROOF - 45% ABV  ADDITIVE FREE

Born from the heart of the Belizean rainforest and aged for five years in American oak bourbon barrels, every drop embodies patience, purity, and a sense of place. Crafted from just three ingredients -organic sugarcane, non-GMO yeast, and rainwater - this is our flagship rum and our pride. Sustainably made. Unapologetically bold. Ultra-premium. The awards are only just beginning...

NOSE

Notes of brown sugar, dried fig, cocoa, vanilla, and a hint of orange peel, accented by a cayenne warmth. The result is a complex profile in which the oak notes are well balanced by mature botanicals and the freshness of citrus.

PALATE

Smooth and gentle flavors of brown sugar, fig, and refined oak, followed by a touch of cayenne pepper and the subtle herbal undertones characteristic of Agricole rums.

INGREDIENTS

Rainwater, Organic Sugarcane, harvested at peak ripeness and non-GMO yeast.



SIP AWARDS
2024 Gold



NEW YORK WORLD
SPIRITS COMPETITION
2023 Silver



THE BEST FIFTY RUMSSPIRITS COMPETITION 2026
GOLD MEDAL



KEY POINTS ABOUT COPALLI ORGANIC RUM, DISTILLED

A better process makes better rum.

1

FARM-TO-BOTTLE TRANSPARENCY

Born in the heart of the Belizean rainforest, Copalli is grown, harvested, fermented, and distilled entirely on our organic farm. No shortcuts. No sourcing. Just real, traceable ingredients.

2

JUST 3 SIMPLE INGREDIENTS

Rainwater | Organic Sugarcane | Non-GMO Yeast

Our closed-loop process ensures that nothing is added and nothing is wasted, resulting in an exceptionally smooth, clean, organic rum. No additives. No shortcuts.

3

ECO-CONSCIOUS AT EVERY STEP

Sustainability isn't a claim, it's our commitment:

- Certified Organic Biomass-powered distillery.
- Recycled glass bottles & Recycled paper labels.
- Carbon-negative production.

4

CRAFTED WHERE IT GROWS

Made in Southern Belize, by local hands. Organic sugarcane grown on our farm. Water from the clouds above. All crafted and bottled at our on site distillery. A true expression of place. Tropical, fresh, and clean.

5

CRITICALLY ACCLAIMED TASTE

Award-winning taste. Globally recognized. Loved by bartenders, respected by critics. And always the local favorite in Belize.

6

PURPOSE BEYOND PRODUCT

Supporting our Community.
Protecting the Rainforest.
Crafting Super Premium Rum.

COPALLI
RUM



**THE SPIRIT OF
THE RAINFOREST**
