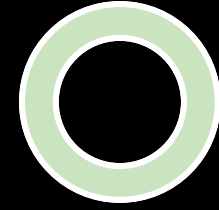
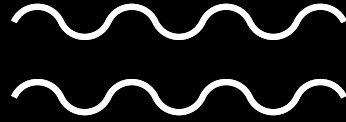
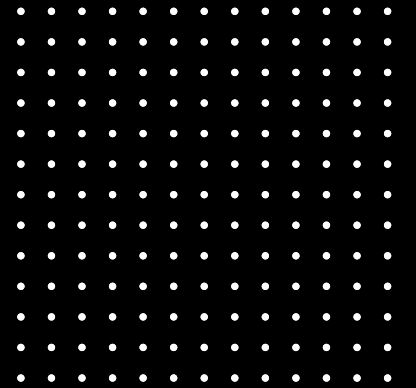




*Casa*  
*de la*  
*Vega*



**PORTFOLIO**  
**2025**



# TEQUILA



**Casa Loy Blanco**

Handcrafted with more than 48 hours of cooking in stone ovens, fermented with its own yeast and distilled with its double slow process in stills. Notes of cooked agave, spices and citrus stand out. Smooth in mouth with cooked agave and chocolate flavors. Additive Free.



**Casa Loy Reposado**

A blend of barrels of American white oak and bourbon. Having a minimum maturation of six months in contact with the barrel, we find notes of wood, cinnamon and cooked agave. It is sweet and silky flavors with a pear and apple finish. Additive Free.

## TEQUILA



**Casa Loy Reposado Cristalino**

Blend of barrels, American white oak and bourbon, matured for a minimum of 10 months, with a soft filtration in activated charcoal, helps maintain its natural notes of vanilla, butter and nuts. Smooth and sweet in the mouth, with a lingering aroma of maple honey and tropical fruits such as pineapple and banana. Additive Free.



**Casa Loy Añejo**

Double barrel aged for a minimum of 18 months in American white oak and bourbon barrels. A more complex tequila with notes of oak, cooked agave and dried fruits. Creamy and smooth on the palate with unique aromas. Additive Free.

# TEQUILA



**Tequila Taddel Plata**

Result of our artisanal process and modern techniques of making tequila, distillation assembly, attain accentuating notes of pepper and cooked agave. Light sweetness and a minty finish. Additive Free.



**Tequila Taddel Reposado**

Aged at least 4 months in bourbon barrels, we gain notes of wood, spices and citrus fruits. In the mouth it is not astringent, slightly sweetened with a roasted coffee and almond aromas. Additive Free.

# TEQUILA



## Tequila Taddel Cristalino Reposado

Matured for a minimum of 4 months in bourbon barrels and gently filtered in activated charcoal, maintains its naturally occurring notes of vanilla and green apple. Smooth mouthfeel of citrus aromas. Additive Free.



## Tierra Zafiro Blanco

Tequila with a blend of distillation that presents a great versatility for those moments of having a drink with family or friends, which can be enjoyed straight or with your favorite mixer. Smooth in the mouth and with an aroma reminiscent of cooked agave. Additive Free.

## TEQUILA



**Tierra Zafiro Reposado**

Aged for a minimum of 3 months in American white oak barrels. In aroma, you will find notes of cooked agave, wood, tree fruits and orange peel. It does not taste astringency in mouth but a sweet flavor. Additive Free.



**Tierra Zafiro Cristalino Reposado**

Thanks to the care taken in its filtration in activated charcoal, the citrus, caramel and wood notes are maintained. The palate is creamy and smooth. Its finish shows balance with subtle notes of butter and cinnamon. Additive Free.



# TEQUILA



**Carlito's Blanco**

Additive free, balanced between semi-sweet notes of cooked agave with spicy hints of pepper and clove. Clean and herbaceous with notes of citrus and fresh apple. Light spicy finish with hints of vanilla and an agave aftertaste.



**Carlito's Reposado**

Additive free, spicy notes of clove, cinnamon and light sweet notes of vanilla and hazelnuts. Sweet aromas of vanilla, crystallized fruits and cooked agave. Light notes of cinnamon. Balanced finish, with a fresh aftertaste.

# TEQUILA



**Carlito's Reposado Cristalino**

Additive free, The aroma is equally impressive with sweet notes of caramel and cooked agave. Aged in oak barrels for a minimum of two months but no more than one year, resulting in a balanced and refreshing aftertaste. Sure to impress with its unique taste and crystal-clear appearance.



**Carlito's Anejo**

Additive free, perfectly balanced blend of smoky notes of toasted oak and the soft sweetness of caramel and fruit. Soft vanilla and cooked agave scents, with spicy hints. Silky sensation in the mouth and an overtone of oak aftertaste.



# TEQUILA



**Carlito's Extra Anejo**

Intricate layers of sweetness, and comforting warmth. Experience the essence of cooked agave, creme brulee, oak, and a subtle touch of honey, crafting a truly exceptional taste. Dark golden scarlet with light reflections. Cooked and mellow with notes of agave and vanilla. Soft and plummy finish with agave aftertaste.



**Carlito's Anejo Ceramic**

Intricate layers of sweetness, and comforting warmth. Experience the essence of cooked agave, creme brulee, oak, and a subtle touch of honey, crafting a truly exceptional taste. Dark golden scarlet with light reflections. Cooked and mellow with notes of agave and vanilla. Soft and plummy finish with agave aftertaste in ceramic presentation.

# TEQUILA



**Xoloitzcuintle Joven**

Celebrated for its lively and balanced flavor profile. It offers bright notes of fresh agave, citrus, and a hint of herbal spice. Clean, refreshing with a crisp and lingering finish. **Proof:** 80 (40% ABV)



**Xoloitzcuintle Plata**

Crisp and refreshing flavor profile with bright notes of citrus, pepper, and a subtle herbal quality, delivering a clean and smooth taste. The tequila's natural agave sweetness is complemented by a touch of minerality, making it an ideal choice for sipping neat or incorporating into a variety of cocktails.

# TEQUILA



**Xoloitzcuintle Reposado**

Expect rich notes of cooked agave, vanilla, and caramel, complemented by a hint of toasted oak and spice. The result is a tequila that is both smooth and full-bodied, with a long, elegant finish and refined balance of agave and oak.



**Xoloitzcuintle Anejo**

Deep notes of caramel, vanilla, and toasted oak, complemented by hints of dried fruit and spices, it delivers a smooth and sophisticated taste. The extended aging process enhances the tequila's depth, providing a well-rounded and luxurious finish that is ideal for sipping neat or enjoying in high-end cocktails.

# TEQUILA



**Xoloitzcuintle Extra Anejo**

Aged for 5 years in American Oak barrels, has a constant oak note, a vanilla taste with a hint of dark chocolate mixed with butterscotch, dark berries, toasted agave, and white pepper notes that carry from start to finish. **Proof:** 92 (46% ABV)



**Xoloitzcuintle Pozition Edition Blanco**

A lively and refreshing flavor profile. It features bright notes of fresh agave, citrus, and a hint of pepper, delivering a smooth and invigorating experience. The clean finish makes it an excellent choice for classic cocktails like margaritas or tequila sours, as well as a delightful option for sipping neat. **Proof:** 92 (46% ABV)

# TEQUILA

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## **Xoloitzcuintle Still Strength Plata**

At 101.39 proof this Plata delivers a crisp and refreshing flavor profile with bright notes of citrus, pepper, and a subtle herbal quality, delivering a clean and smooth taste with a bold finish. Enhance your Margarita for more of a kick and flavor!



# TEQUILA



**Patsch Blanco**

Enticing lime zest blooms into grapefruit and lemongrass. Slight anise with deep baked agave caresses the center and bottom of the vessel. Silky and luxurious. Sweet baked agave evolves into full peppercorn. Hints of anise and licorice are followed by an enduring finish. Additive-free and organic



**Patsch Reposado**

Light orange blossom and sweet wood notes dovetail elegantly with baked agave. Lingering toasted almond and light butterscotch. Luxurious into full and round complex layers. Delightful sweetness from the barrel while the peppercorn expands into a lingering cinnamon spice. Additive-free and organic



# TEQUILA



**Patsch Anejo**

Deep, rich gold with intense blond highlights. Ripe notes of pear, baked green apple and hints of licorice root. Dense wood notes toffee, leather, cloves and a heady incense of baked caramelized agave. Spicy nutmeg gently envelops your palate. Rich, soothing flavors mirror the bouquet. Additive-free and organic



**Patsch 7 Year Extra Anejo**

Intense golden color with auburn hues. Fine fragrances of deep barrel notes mingle with hints of ripe plums and cherries. Significant creaminess with whispers of cocoa, toffee and butterscotch which crescendo into plums, cherries and apricots. A bold, dry finish ensues. Additive-free and organic

# TEQUILA



**Juegos Mexicanos Blanco**

100% unaged agave, packaged in a unique ceramic decanter decorated with traditional Mexican designs. American Oak barrels that are heavily charred and have unique French Oak barrel caps. The bottles are hand etched by at-risk youth and hand painted by single mothers.



**Juegos Mexicanos Reposado**

Stainless Pot with Copper Coil with American White Oak Barrels Aging created a Reposado with a balance between floral Blanco and rich Anejo. Sweet caramel that's under control. Soft, easy drinking, nice spice to bring it all together.

# TEQUILA



**Juegos Mexicanos Anejo Ultra Cristalino**

Anejo Cristal Tequila is smooth, clean, and crystal clear. This 100% agave tequila is aged for 24 months in American oak barrels fitted with French oak caps to add a rich depth and notes of smoky oak.



**Juegos Mexicanos Extra Anejo**

Ultra Premium 100% Estate grown Agave Azul Tequila aged for a minimum of 5 years on American Oak barrels that are heavily charred and have unique French Oak barrel caps. The bottles are hand etched by at-risk youth and hand painted by single mothers.



# TEQUILA

## Dulce Amargura



**Blanco** - 2x distilled with a crystal-clear tequila with a medium body and intense silver nuances. A nose combination between cooked agave and raw agave, in addition to earthy notes and balanced touches of wood and spices, slightly oral and fruity aromas stand out.

**Reposado** - Uniquely handcrafted ceramic bottle that is artistically hand-painted. Aged for 11 months in American and French oak barrels. The flavor of vanilla, oak, honey and hint of fruity notes.

**Anejo** - Sophisticated and deep tasting tequila. Awakens your pallet with its natural flavors that come through from vanilla to the cooked agave all the way to the French and American Oak Barrels used to age for 15 months.

**Extra Anejo** - packaged in a unique, hand-crafted ceramic bottle that is hand-painted. Dark amber color and a mixture of aromas of cinnamon, caramel, vanilla and allspice. Its smooth entry quickly expands revealing a delicious range of toasted flavors, cinnamon all of which linger on the palate.

## TEQUILA



**Mascota Blanco**

Mascota Tequila Blanco is made from the finest 100% blue weber agave, is twice distilled and then given a unique micro-oxygenation process that injects tiny air bubbles into the agave distillate, which further purifies its clean, rich flavor. Additive free.



**Mascota Reposado**

Mascota reposado, is a one-of-a-kind brand that was specifically created to help raise awareness and money to save the lives of sheltered animals. From the ultra-premium liquid, to the unique and hand decorated porcelain dog decanter bottles, Mascota is a brand like no other.



## TEQUILA



**Mascota Rosa Blanco**

Made by aging their extraordinary blanco tequila in repurposed cabernet wine barrels, which imparts a natural pink-hue to the blanco tequila. A fine sipping tequila that is perfectly balanced and additive free.



**Mascota Anejo**

Made from the finest 100% blue weber agave, naturally fermented, twice distilled and double barrel-aged for 3 years, using a mix of French and American Oak Barrels. An amazing tequila with complex depth, exceptional smoothness and no additives.



# TEQUILA



**Amor Mio Blanco**

**Smell and Flavor:** Provides a flavor to the pallet with a cecity soft sensation where sweet flavors and smells like cooked agave, with hints of citrus and minerals, make an amazing combination with the mix of black pepper and herbal in mouth.

**Aged:** 24 days **Barrel:** French oak with 2 distillates



**Amor Mio Reposado**

**Smell and Flavor:** With a special taste of cooked agave, vanilla, oak, and slightly fruity, it also provides a light flavor to the palate with a velvety soft sensation. Ending with coffee and sweet notes, with caramel and buttery flavor.

**Aged:** 10 months

**Barrel:** French oak intense burned.

# TEQUILA



**Amor Mio Reposado Ceramic**

**Smell and Flavor:** With a special taste of cooked agave, vanilla, oak, and slightly fruity, it also provides a light flavor to the palate with a velvety soft sensation. Ending with coffee and sweet notes, with caramel and buttery flavor.

**Aged:** 10 months

**Barrel:** French oak intense burned.



**Amor Mio Anejo Tequila**

**NOSE:** Intense aromas of vanilla, caramel, cooked agave, fruits and ripe banana finish off with sweet vanilla notes

**TASTE:** Opens with intense aromatic presence of citric harmonies including grapefruit, lime, lemon and ripe banana, hints of caramel and vanilla. Grate permanence and a pleasant slightly sweet finish. **Aged:** 24 months

## TEQUILA



**Amor Mio Rainbown Anejo Ceramic**

**Smell and Flavor:** With a special taste of cooked agave, vanilla, oak, and slightly fruity, it also provides a light flavor to the palate with a velvety soft sensation. Ending with coffee and sweet notes, with caramel and buttery flavor.

**Aged:** 36 Months

**Barrel:** French oak intense burned.



**Amor Mio Anejo Grand Reserva**

A limited-edition beautiful hand-painted black ceramic bottle aged in French and American oak barrels.

**Aroma:** Vanilla, Oak, Maple, and Caramel with hints of toffee, almond, and raw agave.

**Taste:** Vanilla, Oak, and raw agave.

**Aged:** 5 Years



# TEQUILA

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## Amor Mio Single Barrel Ceramic

**Smell and Flavor:** With a special taste of cooked agave, vanilla, oak, and slightly fruity, it also provides a light flavor to the palate with a velvety soft sensation. Ending with coffee and sweet notes, with caramel and buttery flavor.

**Aged:** 48 Months

**Barrel:** French oak intense burned.

# TEQUILA



**Riqueza Azul Anejo**

Classic Anejo Tequila that truly embodies Mexican culture. It is presented in a beautiful Ceramic and hand-painted by Mexican artisans, its aluminum embossing label, depicts the traditional Sarape



**Riqueza Azul Huichol Anejo**

It is an honor for us to give you a unique artisanal piece, made 100% by Mexican hands and we sincerely hope that you enjoy a great piece of our Mexico, our culture and our oldest and most beautiful traditions, fused with the spirit of excellence. and with unique organoleptic characteristics (color, taste, smell and texture).

## TEQUILA



**Dulce Amargura Joven**

**COLOR:** 2x distilled with a crystal-clear tequila with a medium body and intense silver nuances.

**NOSE:** combination between cooked agave and raw agave, in addition to earthy notes and balanced touches of wood and spices, slightly oral and fruity aromas stand out. In

**TASTE:** Mineral and slightly fruity notes such as green apple as well as notes of spices such as pepper.



**Dulce Amargura Love Reposado**

Mexico - 40% - Uniquely handcrafted ceramic bottle that is artistically hand-painted. Dulce Amargura Tequila Reposado Love is aged for 11 months in American and French oak barrels. The flavor of the Reposado love is a vanilla, oak, honey and some fruity notes as well.



# TEQUILA

## Maximo Imperio Ceramic



**Plata** - White, transparent with predominant note of raw agave aroma, presence of a soft note of cooked agave.

Delicate citrus notes like grapefruit and orange and light herbal notes like lemon tea, soft on the palate, delicate and silky with a pleasant finish of unparalleled sweetness..

**Reposado** \_ Beautifully bright with straw yellow hues. Delicate citrus aromas and scent of stitched agave, vanilla, caramel, hazelnut, and honey. Medium intensity wood notes, with delicate notes of unequalled sweetness at the end of the long palate. Aged for 10 months in French Oak.

**Anejo** - Dark golden yellow color with Caramelized agave, wet tobacco leaf, butterscotch, and orange rind on the nose.

Complex flavors chocolate, vanilla, and cinnamon, as well as black pepper, plum skins, and a toasted quality. Aged for 24 months.

**Extra Anejo** - Transparent, bright, dark straw yellow.

Delicate notes of stitched agave on the nose highlight and frame the woody notes. Vanilla, caramel, chocolate and cinnamon unfold to the senses a brilliant confirmation of its aromas in the mouth sweet and soft notes of excellent taste. Aged 36 months.



# Tequila

## Elije Mas Riqueza Anejo Tequila

The blend between American and French barrels made a perfect marriage, they were combined creating notes of sherry and bourbon.

**Aroma:** At first nose, oak, green apple, earthy notes and tropical fruits stand out. As it evolves, the oak is persistent, where aromas of cinnamon, olive, tobacco, praline, cherry and vanilla appear.

**Body:** Golden yellow color, bright copper ashes. Light body with medium tears fell slowly.

**Mouth:** Spicy sensation and slightly sweet, reviviscent and with medium astringency.

The oak flavor with chocolate stands out, delicate notes of cherry, vanilla, tobacco, dulce de leche.

Their aftertaste is intense and long lasting.

**Age:** 24 months

**Barrel:** Blend of French oak and American oak.

# TEQUILA



## **Siete Francos Silver 100% Agave**

A light body that forms elegant legs on your glass. Aromas of raw and roasted agave round out the nose. On the pallet this silver has delicate vanilla and cooked agave with a silky finish.

## **Siete Francos Reposado 100% Agave**

With notes of aged, cooked agave and vanilla that are complemented with a smooth, sweet finish with a touch of white pepper. Simple on the rocks or make a phenomenal Margarita.



# TEQUILA



**Sabor Azteca Plata**

Unaged with notes of citrus, peppers, intense blue agave flavor and natural sweetness. Traditional smooth body with a long finish or pepper and warmth.



**Sabor Azteca Reposado**

Straw color overtones. Light body elegant legs on your glass. Roasted agave, sweet citrus round out the nose. 6 months aging in American oak bourbon barrels. Delicate vanilla, hints of butterscotch and red fruits silky long finish.

# TEQUILA



**Sabor Azteca Reposado Rosa**

Beautiful pink color. Light body that forms elegant legs on your glass. Aromas of peach, cherry, mango, round out the nose. On the pallet this Tequila has delicate sweet fruity "sangria" type flavors silky sweet finish



**Sabor Azteca Anejo**

Amber medium dark color with Light body that forms elegant legs on your glass. Aromas of sweet roasted agave, Oak and subtle tobacco, and chocolate tones On the pallet this Tequila has delicate butterscotch and caramel flavors silky finish.

# TEQUILA



**Arte Azul Blanco**

**Smell and Flavor:** Provides a flavor to the pallet with a cecity soft sensation where sweet flavors and smells like cooked agave, with hints of citrus and minerals, make an amazing combination with the mix of black pepper and herbal in mouth

**Age:** 24 days

**Barrel:** French oak with 2 distillates



**Arte Azul Reposado**

**Smell and Flavor:** With a special taste of cooked agave, vanilla, oak, and slightly fruity, it also provides a light flavor to the palate with a velvety soft sensation. Ending with coffee and sweet notes, with caramel and buttery flavor.

**Age:** 10 months

**Barrel:** French oak intense burned.



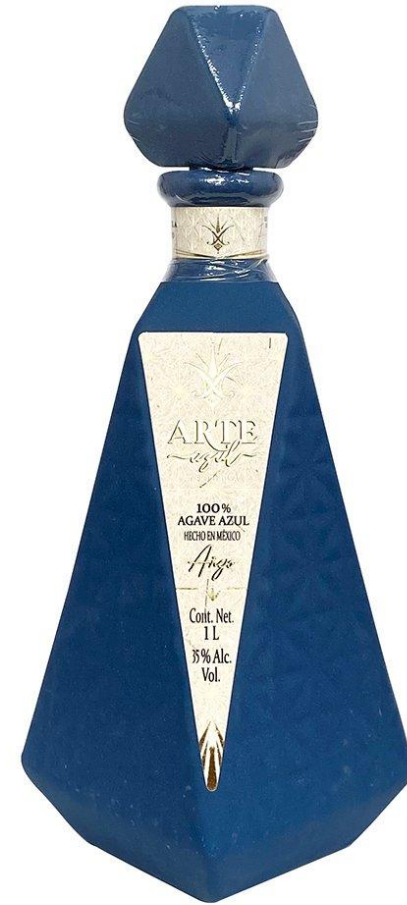
# TEQUILA



**Arte Azul Reposado Rosa**

**Smell and Flavor:** A tequila slightly fruity with caramel notes, vanilla, oak, buttery, cooked agave and chocolate, with an amazing end to the palate with a velvety sensation in mouth.

**Age:** 10 months **Barrel:** French oak/heavy charred previously used cabernet sauvignon barrel



**Arte Azul Anejo**

**Smell and Flavor:** 2x distilled and Cooked in stone/brick oven with hits of vanilla, oak, and a finish of smooth natural agave nectar.

**Age:** 24 months

**Barrel:** French oak

## TEQUILA



**Arte Azul Ultra Aged Anejo**

Ultra Aged Anejo provides an amazing soft velvety sensation to the palate. It has amazing flavors and smells like sweet caramel, vanilla, intense wood, nuts, toffee, chocolate and ending with a special flavor of cooked agave.



**Matices De Mi Tierra Reposado**

**COLOR:** Brilliant golden hue and amber highlights

**NOSE:** Rich aromas of cooked agave, light notes of vanilla, caramel, and hints of tobacco.

**TASTE:** Sweet notes, citrus hints, delicate taste of vanilla and wood that comes from the toast of the barrel.

**FINISH:** Smooth, warm and toasty finish that leaves a generous after taste

## TEQUILA



**Vasanta Blanco**

Perceived tones of preserved fruits such peach, cherry, and ripe banana; spices notes of cinnamon, and black pepper; delicate herbal nuances of mint and cooked agave. Sweet hints of honey, vanilla and caramel. Silky, smooth, and balanced body.



**Vasanta Reposado**

Aged 9 months in American oak barrels. Silky with a trail of candied fruit flavors, caramel, and delicate nuances that coat the palette. Aromas of honey, citrus tones, grapefruit and lime stand above. Small notes of pineapple, cherry, peach with the cooked agave finish intensely sweet body.

## TEQUILA



**Vasanta Anejo**

Aged 14 to 18 months the palate leaves a trail of caramel, chocolate, maple, coffee, and cooked agave on a finish that is long lasting and silky. Delicate preserved fruits such as cherry and pear, crystallized orange on the nose. Balanced out with herbal tones of mint rosemary.



**Vasanta Extra Anejo**

Aged 48 months in French oak barrels and delivering intense aromas of vanilla, caramel, candied fruits and ripe banana. Palate is hit with a range of citrus harmonies of grapefruit, lime, lemon, ripe banana, caramel and vanilla. Great permanence and pleasant, with a slightly sweet finish.



# TEQUILA



**Tequila Turincio Blanco**

**COLOR:** 2x distilled with a crystal-clear tequila with a medium body and intense silver nuances.

**NOSE:** combination between cooked agave and raw agave, in addition to earthy notes and balanced touches of wood and spices, slightly oral and fruity aromas stand out. In

**TASTE:** Mineral and slightly fruity notes such as green apple as well as notes of spices such as pepper.



**Nuestro Placer Reposado Cristalino**

Sophisticated and deep tasting tequila. Awakens your pallet with its natural flavors that come through from vanilla to the cooked agave all the way to the French and American Oak Barrels used to age for 12 months. Artisanal Tequila created the old-fashioned original way as it should be.

# TEQUILA



**Naked Diablo Blanco**

Bottled after a second distillation to keep natural its characteristics together with transparency and brightness. Produced in smaller batches for a maximum quality. Complex, mild and wonderfully smooth, full-bodied and strikes the perfect balance between agave, pepper, citrus and melons with notes of vanilla and baking spices.



**Naked Diablo Reposado**

Aged to perfection in smaller batches for a minimum of 10 months in 10-year-old Bourbon oak barrels. Balanced, rich and wonderfully smooth, this light amber tequila is full-bodied and strikes the perfect balance between bourbon, caramel, vanilla, agave and toasted coconut, with notes of butterscotch and clay.

## TEQUILA



**Naked Diablo Anejo**

Aged to perfection in smaller batches for a minimum of 16 months in 10-year-old Bourbon oak barrels. Rich, distinctive, and wonderfully smooth, this light amber tequila is full-bodied and strikes the perfect balance between bourbon, honey drizzle, peppercorn, toffee, agave, wood, and hints of vanilla.



**Naked Diablo Extra Anejo**

Aged smaller batches for a minimum of 3 years in 10-year-old Bourbon oak barrels. Balanced, rich and Extraordinarily smooth, with astonishing depth. This dark amber tequila is full-bodied and strikes the perfect balance between bourbon, roasted nuts, toasted coconut, and vanilla bean with notes of white pepper and tropical fruits.

## TEQUILA



### **Naked Diablo Blanco Extra Strength**

Produced in smaller batches for a maximum quality. Complex, long and wonderfully smooth, this ABV 55% – 110 proof red carmine color tequila is full-bodied and strikes the perfect balance between lime, ripe pear and cooked agave with notes of anise and vanilla creme.



### **Naked Diablo Reposado Cinnamon**

Warm, savory and wonderfully smooth, this light amber tequila is full-bodied and strikes the perfect balance between bourbon, sweet agave nose, fresh cinnamon, vanilla and orange with notes of baking spices and red hots.



## TEQUILA



**Naked Diablo Reposado Vanilla**

Balanced, rich and wonderfully smooth, this light amber tequila is full-bodied and strikes the perfect balance between bourbon, vanilla, wafer, cinnamon and caramel delights with notes of butterscotch.



**Naked Diablo Reposado Coffee**

Balanced, rich and wonderfully smooth, this light amber tequila is full-bodied and strikes the perfect balance between bourbon, roasted coffee, vanilla and toasted coconut with notes of cooked agave. It is best experienced neat, on the rocks or mix it into the occasional cocktail.

# TEQUILA



## El Torito Blanco

A testament to the artisanal craftsmanship and heritage of El Pandillo Distillery, brought to life by the brilliant mind of Ing. Felipe Camarena. This exceptional tequila is crafted using only the purest deep well water and the most mature, sweet Blue Weber agaves, ensuring a rich and authentic flavor profile. These agaves are then crushed by a modern-day Tahona called "Frankenstein," which imparts a unique character to the tequila. The crushed agave is fermented in a combination of stainless steel and wood tanks, enhancing the complexity of the spirit. The tequila is then distilled in classic copper pots, further refining its purity and depth of flavor. an additive-free tequila, made with a commitment to natural ingredients and traditional methods. This is a limited availability small batch tequila, making it a highly exclusive offering for tequila aficionados. With its limited availability, JH El Torito Tequila is a true collector's item, embodying the dedication and expertise of its master distiller.

# TEQUILA

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## Como Agua Premium Plata

Premium Plata tequila offers a pure and crisp flavor profile, perfect for sipping or mixing into your favorite cocktails. Silky on the tongue, piquantly herbal and floral on the palate, and has a bit of peppery spice on the finish.

# Agave Spirit



## TexAgave Blue Agave Silver

Texas- a true Texas-made alternative hand-crafted to complement the delicious margarita flavor without overpowering. With the tropical notes of coconut and vanilla riding on a foundation of roasted agave, the pleasantly mild aroma and flavor give way to a firm but smooth finish.





# MEZCAL

## Firme Ensemble Espadín Tobala

Espadín Agave aged 9 yrs and Tobala Agave aged 12-15 yrs.

Furnace Type: Stone Conical underground oven

Grinding: Horse-drawn stone mill Tahona

Fermented: Pine Wooden open-air vats

Distillate: Copper alembic - Double distillation

Class: Ensemble Espadín Agave and Tobala Agave

Alcoholic degree: 46% Alc. Vol.

Presentation: 750 ml

Species: Maguey Espadín (Agave angustifolia) and Maguey

Tobala (Agave Potatorum)

Tasting notes: Silver crystalline, woody aroma with notes of vanilla and sweet nuances. When tasted it offers citrus flavors with a smooth finish.

## MEZCAL



### Carlito's Mezcal Espadin-Tobala Glass

It presents herbal notes, citrus tea, cooked maguey, mandarin, and vanilla. Crystal-clear appearance, free of impurities. Silver reflections and amber tones with greenish nuances. Silky texture, leaves a prolonged aftertaste in the mouth with notes of ginger, herbaceous caramel and licorice.



### Carlito's Mezcal Espadin-Tobala Ceramic

Ceramic presentation herbal notes, citrus tea, cooked maguey, mandarin, and vanilla. Crystal-clear appearance, free of impurities. Silver reflections and amber tones with greenish nuances. Silky texture, leaves a prolonged aftertaste in the mouth with notes of ginger, herbaceous caramel and licorice.

## MEZCAL



**Xiaman Artisanal**

Strictly “artisanal”, which means according to tradition and specific rules. With 44% alcohol content, this “ensamble” - roasted Tepextate & Espadín blend is of the highest quality and meets all standards set by the Mezcal Regulatory Council. Sweet, aromatic and smokey, authentic, yet elegant finish.



**Mezcal Magia**

Smoky throughout, with delicate citrus notes and a captivating taste of sweet red fruits. Penetrating to the palate, filled with agave cupreata. Subtle aroma of cooked agave and wet earth. Cooked Blue stone conical oven and hand hammered with an axe. Fermentation in Ayacahuite wood vats, finally Double distillation in a copper still.

## SOTOL



**Excentrico**

Strictly “artisanal”, which means according to tradition and specific rules. With 44% alcohol content, this “ensamble” - roasted Tepextate & Espadín blend is of the highest quality and meets all standards set by the Mezcal Regulatory Council. Sweet, aromatic and smokey, authentic, yet elegant.



**Wild Harvested Kikapoo**

The palate gives way to the sotol's rustic earthiness, with cooked dill, chili peppers, and black pepper. The heavy weight is cut somewhat by a fresh eucalyptus/menthol characteristic, even more present here than with the blanco expression with a long robust finish.



## BOURBON



### Lusty Claw Selected Kentucky Straight Bourbon

Handcrafted and bottled under Master supervision gives Lusty Claw the complexity of caramel, honey, and vanilla as it coats your palate followed by a legendary finish. Aged for three years in American Oak, chill filtered and finishing at 90 proof.

**Nose:** Mint | Corn | Green Apple | Leather

**Finish:** Thin, tannic finish with a short to medium length.



### Lusty Claw Selected Kentucky Rye Whiskey

Lusty Claw rye is complex blend of old and new age. Aged for three years in American Oak and finished at 90 proof.

**Nose:** Traditional rye upfront, with hints of black pepper, sweet finish with a touch of cedar. Hints of pear, apple and cashew.

**TASTE:** Clove, rye, mint, molasses, and honey mingle together with hints of apple and malt.

# WHISKEY

## You May All Go To Hell and I Will Go To Texas

After distillation in Tennessee, this bourbon was dripped through sugar maple charcoal before barrel aging. We aged it more in Texas and refined it with oak and pecan charcoal. You'll savor complex layers of flavor and a long smooth finish. Whether you were born here or moved here...Drink like you belong here.™



# WHISKEY



## Lone Republic Premium Texas Whiskey

Texas- Crafted and blended in San Antonio. Combined blend and barreled of 7, 5, and 2 year old whiskies. Hints of vanilla, caramel, toasted nuts and sweet note of toffee finish. This blend is incredibly light, smooth and would compliment any cocktail or straight on the rocks.

# IRISH WHISKEY



**St. Patrick's 7-Year-Old**

Craft distilled in Ireland with grain and malted barley, using naturally soft water. Matured for more than 7 years in first-fill bourbon barrels, using 7-year-old grain blended with old malts up to 15 years old.



**St. Patrick's 10 Year Sherry Cask**

Hand-crafted in small batches using traditional techniques, St. Patrick's Irish Whiskey is matured for more than 3 years in first-fill bourbon barrels, using 3-year-old grain blended with old malts up to 15 years old.



# IRISH WHISKEY



## St. Patrick's Single Malt Bourbon Cask

Hand crafted in small batches using traditional techniques. Triple Distilled in Ireland from 100% malted barley, patiently matured in first fill American Oak bourbon barrels. Non-chill filtered.



## St. Patrick's 12 Year Port Cask

Hand crafted in small batches using traditional techniques. Triple Distilled in Ireland from lightly peated, malted barley for an aroma and character that's distinctive but not overpowering. Non-chill filtered.

# IRISH WHISKEY

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## St. Patrick's Classic

Herbal thyme, savory vanilla, with a hint of charcoal and milk chocolate. Background has slight note of banana, white pepper and tropical pineapple. Dry and spicy, with hints of sweet herbal and toffee. Lovely with just a drop of added water. Fatter, much fruitier, sweeter with more body

# VODKA

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## Lone Republic Premium Texas Vodka

True, blue Texas Vodka made in San Antonio at 40% ABV. A Gluten free, small batch craft vodka that is 6 times distilled. Resulting in a smooth, clean, crisp traditional vodka made from 100% pure corn. Phenomenal in any cocktail and smooth enough for just on the rocks.

# VODKA



**Leanderthal**

Texas- Clear and clear to the nose...the way vodka should be. Crisp, minerally mouth feel. Clever brand appeal with a great story on the back label. This kind of quality at this price? You can't lose. This is the next Texas grab and go vodka.



**Tasteless**

Texas distilled this vodka isn't what you want in art or décor, but it is precisely what you want in a vodka. Colorless, odorless, flavorless. The art of making vodka is all about making vodka that tastes...less. We spared no expense in producing this 100 proof premium vodka. The secret: lots of activated carbon filtering.



## RUM



**Tiki Republic Silver**

Caribbean Style Rum, Texas Made 40% ABV – Smoothness of Texas with flavor of the islands. Upfront hints of vanilla with light fruits and clean, soft finish. Extra-smooth and mixable. Mixed in a mojito, frozen cocktails or simply with your favorite juices or soda.



**Tiki Republic Coconut**

Caribbean Style Coconut Rum, Texas Made 25% ABV – Texas strong with the traditional Caribbean process and filled with the natural coconut extracts. Balanced coconut for a smooth drinking rum that infuses into any drink with a taste of the island. Phenomenal on its own or in your favorite rum cocktail.

## GIN



**Gothic American**

Smooth taste and distinct flavor of Gothic Gin, an extraordinary gin made with seven carefully hand-selected botanicals including Valencia orange peel and eucalyptus. Gothic Gin makes an exceptional cocktail and is often enjoyed neat.



**Barentsz English**

A unique marriage of Golden Rye and Winter Wheat. The creamy texture of the Rye gives a longer, rounded finish. Wheat adds complexity and brings out sweeter notes which complement the Orange Peel and our signature Exotic Jasmine Flowers. Infused with real botanicals and natural flavors. No artificial sweeteners and no sugar.

# GIN

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## Whit's Leander Dry Gin

Borrowing a celebrated tradition of wine and Scotch makers expert blending. Several different gin styles were curated and blended into this unique, aromatic, and complex gin. The result is a fine gin rooted in traditional botanicals of juniper and others plus a complex depth and long finish from more innovative ingredients.

# COGNAC



**De Luze VS**

The eaux-de-vie mature for a minimum of two years in French oak barrels before being blended by our Cellar Master in true Cognac tradition. The result is a young, deliciously refreshing VS Cognac.



**De Luze VSOP**

A unique blend of eaux-de-vie from Grande and Petite Champagne, the Cognac AOC's most prestigious terroirs, combined to create a Fine Champagne Cognac. Matured in French oak barrels before being blended by our Cellar Master.



# COGNAC



**De Luze XO Fine Champagne**

Aged for 10 years in French oak barrels before being blended by our Cellar Master in true Cognac tradition. The blend shapes body and roundness, and also gives our Cognac De Luze XO its finesse and elegance on the palate.



**De Luze Extra Delight**

True natural rich copper with golden reflections. Notes of floral and fruity, showing hints of candied fruits, menthol, jasmine, walnut cake and dried apricot. Profile flowing in rich and balanced. Dried citrus peel, stem ginger, fig and toffee contrast nicely with some tobacco leaf. The finish is long, with hazelnut, berries and walnut.

# LIQUEUR



## Triple Secession Texas Orange Liqueur

Texas- Strong, fiercely independent, aromatic, and complex orange liqueur. It gets along well with other liquors in top-shelf cocktails...but it doesn't really need'em. At 82 proof, this is the Texas Triple Sec that can stand on its own...just like Texas.



## TexAgave Texas Triple Sec

Texas- This 30-proof mixing triple sec is sophisticated enough to drink straight. Sweet without being cloying or syrupy. Made with natural orange flavors, pure cane sugar, and NO corn syrup. Bright orange aroma on the nose, complex orange on the palate.

## LIQUEUR



**St. Patrick's Irish Whiskey Cream**

Fresh Irish dairy cream with full butter fat for a creamy mouthfeel, and then mature Triple Distilled St. Patrick's Irish Whiskey with cocoa, vanilla and caramel to create our unique signature taste. Distilled, blended and bottled in Ireland.



**St. Patrick's Cappuccino Irish Whiskey Cream**

Cappuccino coffee, vanilla, fresh Irish dairy cream with full butter fat and mature, triple distilled Irish Whiskey. Distilled, blended and bottled in Ireland.

## LIQUEUR



### St. Patrick's Salted Caramel Irish Whiskey Cream

Fresh Irish dairy cream with full butter fat for a creamy mouthfeel and mature Triple Distilled St. Patrick's Irish Whiskey with salted caramel, vanilla and creamy toffee to create our unique signature taste. Distilled, blended and bottled in Ireland.



### Chella Limoncello

Born in Katy, Texas Chella is not overly sweet, gluten-free, and could be an additional ingredient to a favorite cocktail. Authentic Italian Limoncello with a fantastic, citrusy, sweet, and sour drink. Each batch of Chella is crafted with the finest ingredients and made with love. Love for the region.



# LIQUEUR

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## JAVAgave Coffee

Texas- A top shelf coffee liqueur at full 80 proof. Made with real coffee from the artisan roasters at Coyote Moon in Georgetown, Texas, delivered fresh to the distillery on the day of making.

# ARAK



Arak Al Assi

From Lebanon - Distilled from grapes & aniseed, with a distinct, bold flavor reminiscent of licorice. This is a traditional Arak with a beautiful fragrance and is additive-free and sugar-free. Enjoyed with the traditional, rich flavors customary of Mediterranean cuisine.



Arak Touma

Product of Lebanon since 1888 and is widely regarded as one of the finest commercially produced Araks. It is a wine-based spirit that has a subtle aniseed flavour and underlying purity. Best enjoyed neat after coffee.. Name after the King of Arak , Arak Touma. 100 proof.



RTD



## BeTini Spirits

BeTini is low-calorie, low-carb, gluten-free, made with natural flavors and naturally sweetened. A real, ready-to-drink, top-quality cocktail, made with premium spirits in six deliciously refreshing award-winning flavors: Pink Cranberry Vodka Martini, Appletini, Lemon Drop, Margarita, Tropical Sunset and Mojito. As a chilled boozy beverage, either served on the rocks or straight up in a martini glass. If you want to mix it up, you can add various ingredients to BeTini and create your own signature cocktail. Available in 200ml 4 packs.



## MIXERS

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### **Texas Armadillo Juice Bloody Mary Mix**

Made in the heart of Texas in San Antonio. Flavor as big and bold as the Lone Star State itself - spiced just right. Texas Armadillo Juice has it all - no need to add extra ingredients to this one. Just shake, pour and garnish to enjoy Texas' best dang bloody mary!



# HEMP/THC

## Jack'd THC Hemp Beverage

Made in the heart of San Antonio Jack'd has a big and bold Flavors like Cloud 9, Razzle Dazzle and Island Punch. A simple and delicious way to enjoy a fast acting, feel-good buzz without the hangover. Infused with 10mg of pure THC Hemp per serving. Designed for flavor and to savor the moments without alcohol.





*Casa  
de la  
Vega*

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