PORTFOLIO 2025









#### 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.



#### **VODKA**



ICE 44 Vodka is the pinnacle of refinement, founded by NBA Hall of Famer George "Iceman" Gervin. Inspired by his legendary cool persona, ICE 44 captures the essence of timeless sophistication in every sip.

Crafted with uncompromising standards, ICE 44 is charcoal filtered 44 times for unparalleled purity and smoothness. At 88 proof, it delivers bold character without sacrificing elegance — a vodka built for those who appreciate excellence.

From courtside to cocktail bars, ICE 44 represents a lifestyle of prestige and finesse. This is vodka, perfected.

## **VODKA**



**Shot Mafia Vodka** 

From the Heart of Texas comes a well priced, 6 times distilled vodka. Made from 100% corn, this vodka will work in any well program and hold its own in any cocktail. Class doesn't have to have a high price tag to find high quality.







#### **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.

#### **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.





#### **BOURBON**

# 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.™



#### **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**



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



#### 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.

## **RUM**



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.



**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.

#### GIN



**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.





## 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.

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.

#### **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.



**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.

#### **COGNAC**



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 topshelf 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.









#### 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.

**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.

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.

# **LIQUEUR**



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.



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.

## **SHOCHU**



**Kase Japanese Shochu** 

Japanese 50 proof - Kase combines locally sourced ingredients with 15 generations of history & tradition. This Mugi Shochu is made from locally sourced barley, then aged 15 years in sherry casks. Aromas of honey, oak & banana lead into notes of vanilla, molasses & caramel.





**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** 

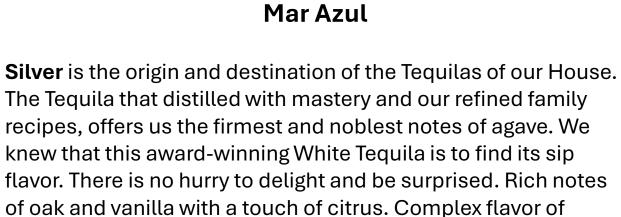
Product of Lebanon since 1888 and is widely regarded as one of the finest commercially produced Araks. It is a winebased spirit that has a subtle aniseed flavour and underlying purity. Best enjoyed neat after coffee.. Name after the King of Arak, Arak Touma. 100 proof.







°ANE30°



smoked woods, vanilla and honey.

**Reposado** is the path of our first recipes and distillates, carefully aged in American White Oak barrels for six months, strengthening its natural notes and its classic flavor of smoked wood. Noble Notes of Vanilla with complex character, strong body with notes of oak, agave, smoked cinnamon.

**Anejo** is the most demanding challenge of the family of our Tequilas. Its classic and superb character is due to the fact that it is carefully aged in Kentucky White Oak barrels for eighteen months, to improve the rich natural tones that our kind Agaves offer. Noble Notes of Caramel and Vanilla with a touch of citrus. Complex character, strong body with notes of smoked oak, vanilla and honey.

#### Mar Azul Habanero

Extraordinary carefully made fusion of our Tequila and 100% natural Habanero extract, cultivated looking for its best properties in the Mexican tropics. Pleasant and spicy notes of Habanero and Agave. Defined character, spicy, with medium body with notes of habanero and spicy agave. Strong durable finish of the right amount of spicy and warm.

# **TEQUILA**



Mar Azul Coconut

Showcases the essence of the tropics by using only the finest coconuts from Mexico's lush regions. Adhering to the commitment of using 100% all-natural ingredients. A vibrant, aromatic, and authentic coconut flavor. it's an exquisite fusion where the creamy sweetness of coconut perfectly complements the robust agave undertones.



Mar Azul Chocolate

The magic comes from choosing and using the best cocoa seeds, grown in the southwest region of Oaxaca, Mexico. The climate and dedication of their ancestral growers, they give us the richness of their grains with their great body and aroma, complete and strong. On the palate it leaves a generous and rich taste of bitter, superb chocolate.



Mar Azul Almond

A unique and sophisticated experience by incorporating almonds sourced from some of the finest growing regions in Mexico. 100% natural ingredients, ensures an unforgettably smooth and rich almond flavor. Delights your senses even before you taste it, emitting delicate almond aromas accented by a subtle hint of macaroon.



**Mar Azul Mint** 

It is made using a select mixture of mints carefully cultivated in soils of the Mexican highlands by organic farmers. An extraordinary aroma stands out presenting fresh notes of vanilla and agave. Vibrant taste is appropriate and enriching: the unmistakable intense freshness of freshly cut mint, pepper, agave and sweet vanilla.



Mar Azul Banana

Splendid creamy flavor using a mixture of bananas grown for this purpose and organically fertilized, guaranteeing its unique flavor. As a result of exact aroma, tropical and fresh, with an insightful and striking flavor. Our fruits are never exposed to ethanol gas to induce ripening.



Mar Azul Coffee

Mar Azul Coffee Tequila, a fusion of premium tequila and toptier coffee beans, delivers a unique experience. A rich blend of coffee, mocha, and vanilla notes. This artisanal tequila, based on family recipes, offers a layered aroma and taste of coffee, marrying the boldness of agave with the allure of quality coffee.



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.



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 Anejo

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.



MONTH IN THE

# **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.

**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.

**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.





Cont. Neto 750m 35% Alc. Vol.



#### **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.

**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.

**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.





SANGRE

#### Sangre Altena

**Plata Premium -** Aged a minimum of 6 years in the highlands of Jalisco. The agave is cooked for 60 hours in stone ovens and extracted using a roller mill (Trapiches). Fermentation takes place slowly in open tanks with a specific strain of Sangre Alteña® Premium yeast. It undergoes a discontinuous, triple distillation process, resulting in a Blanco tequila with a refined profile.

Reposado Extra Premium - Matured for a minimum of 6 years and cooked for 60 hours in stone ovens and processed using a roller mill then aged for 10 months in French oak barrels. Fermentation occurs slowly in open tanks with a specific yeast strain from Sangre Alteña® Extra Premium, followed by a discontinuous double distillation where only the heart is used. This Reposado tequila is aged for 10 months in French oak barrels.

**Cristalino Ultra Aged** -This tequila undergoes discontinuous double distillation, using only the heart in both distillations. It is then aged for 36 months to become an Extra Añejo Cristalino. Made from 100% agave, this tequila has an alcohol content of 40% Alc. Vol. (80 proof)





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.



**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.







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 Still Strength Plata**

At 101.39 proof this Plata deliveries 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!





#### 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.

**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.

**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.

**Extra Anejo** - Intricate layers of sweetness, and comforting warmth. Experience the essence of cooked agave, creme Brulé, 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.



**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.

# **FEQUILA**





Rich and complex flavors of this anejo is perfect for sipping neat or elevating your favorite cocktails. Aged in oak barrels, features notes of vanilla, caramel, and dark chocolate, creating a warm and inviting profile. Each bottle reflects a commitment to artisanal craftsmanship, making it an excellent choice for both tequila aficionados and newcomers alike.



#### 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.

# **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.

# **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.

# **TEQUILA**



**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.



#### **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.

# **TEQUILA**



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.



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.

# **TEQUILA**



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.



**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.



**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





**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



# **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.



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).



# **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.





# **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.









#### **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.

**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.

**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

**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.











# **Arte Azul**

**Blanco -** 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 in French oak with 2 distillates.

**Reposado -** 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 in French oak intense burned.

**Reposado Rosa -** 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. Aged 10 months in French oak/heavy charred previously used cabernet sauvignon barrel.

**Anejo -** 2x distilled and Cooked in stone/brick oven with hits of vanilla, oak, and a finish of smooth natural agave nectar. Aged 24 months in traditional French oak barrels.

**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. Aged for 48 months.

# Vasnin Un-Re-Indian Blatan Indian







# **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.

**Reposado** - Aged 9 months is 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.

**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.

**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.





#### **Nuestro Placer**

Tequila Nuestro Placer® was born in the Altos de Jalisco, a region known worldwide as a producer of the best Tequilas. Red earth that contrasts with the blue of the agaves, a natural beauty unmatched by any other. It is a privilege to be able to continue creating this national drink par excellence; a Tequila that has been made with the passion and quality it deserves. Nuestro Placer® arises from the inspiration of a young man from a family that for generations has been dedicated to the cultivation of agave and that, following the traditions, decides to create an exquisite Tequila of the best quality.

Creating a connection between man and the earth, identifying himself with the majesty of a wolf, which represents intelligence, freedom, cunning, loyalty, power and union; characteristics that remind us of our beginnings, our principles and that give the wolf that peculiar character, we created this Tequila, and that is Nuestro Placer.





Matices De Mi Tierra Reposado

# Tequila Turincio Blanco

Double 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. Taste of Mineral and slightly fruity notes such as green apple as well as notes of spices such as pepper.

Brilliant golden hue and amber highlights with Rich aromas of cooked agave, light notes of vanilla, caramel, and hints of tobacco. Taste of sweet notes, citrus hints, delicate taste of vanilla and wood that comes from the toast of the barrel. Smooth, warm and toasty finish that leaves a generous after taste



**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.



**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-yearold 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.





#### **Naked Diablo Flavors**

**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.

**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.

**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.





#### **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 modernday 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.



# 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.







#### **Viviente Mezcal**

**Cupreata** - 100% Agave made from Cupreata Agave. Origin: Etucuaro, Michoacan. A vibrant and well-balanced mezcal with layered notes of cooked agave, citrus peel, fresh mint, and flinty minerality, finishing with warm spices like clove and white pepper.

**Cupreata and Espadín** – 100% Agave made from Cupreata agave and 34% Espadín Agave. A refined and aromatic blend where floral notes of jasmine and orange blossom meet ripe pineapple and citrus zest; all wrapped in subtle smokiness and soft cooked agave sweetness.

Cupreata Agave and Tequilana - 100% Agave made from Cupreata Agave and Tequilana Weber Agave. A crisp and elegant ensamble highlighting mineral and clay nuances from Espadín, brightened by Cupreata's citrus and herbal freshness, with a touch of earthy spice.



# Firme Ensamble 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.



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.



# 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.

# **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.





# **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**

# **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!

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