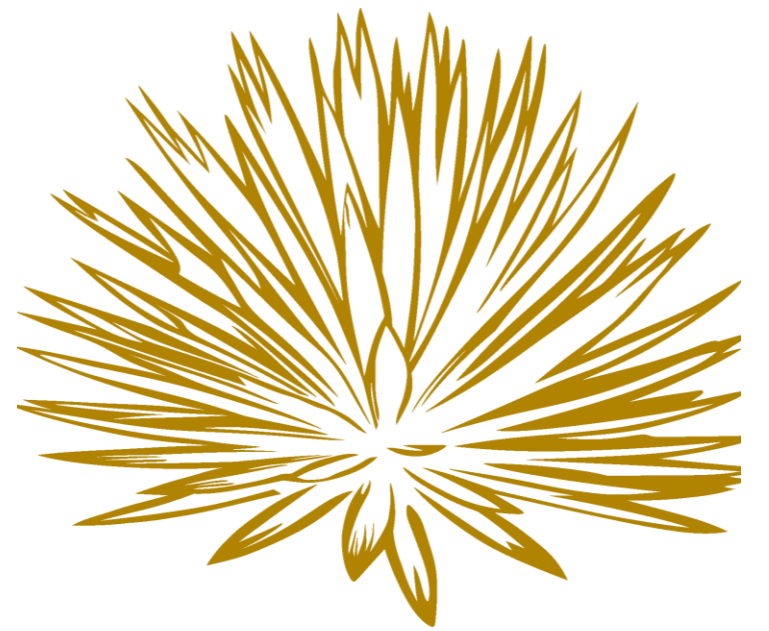


On Premise

Catalog 2025



Casa
de la
Vega

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



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



Tierra Zafiro Blanco

100% Agave 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.

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.



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.



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.

BOURBON & TEXAS WHISKEY



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.



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.

VODKA



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.



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.

MIXER



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!

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.



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.





For any orders and pricing, please contact your local LD location.

For presentation to taste and discuss programming please contact Casa De La Vega team member.

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