



casaloy.com

BRAND	CASA LOY	CLASS	BLANCO
CATEGORY	TEQUILA 100% AGAVE	ALC. VOL.	40% (80 PROOF)

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

Additive Free.



	COOKING STONE OVEN 48 HRS	
	DISTILLATION SLOW IN POT STILLS	
	INGREDIENTS BLUE WEBER AGAVE	
	BOTTLE HEIGHT: 10.0 in (25.5 cm) WIDE: 3.9 in (10 cm) WEIGHT: 3.7 lbs (1.7 Kg)	CONT. NET 750ml CASE UNITS
	SHIPPING CASES PER BED: 16 PALLET BEDS: 5 CASES PER PALLET: 80 BOTTLES PER PALLET: 480 TOTAL WEIGHT: 1,970 lbs	

SKU PT011

BOTTLE BARCODE
07503033994160

CASE BARCODE
17503033994167

image for reference purposes only*



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BRAND	CASA LOY	CLASS	REPOSADO
CATEGORY	TEQUILA 100% AGAVE	ALC. VOL.	40% (80 PROOF)

A blend of barrels of american white oak and bourbon barrel. Having a minimum maturation of 6 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.



DOUBLE GOLD

WORLD WINE
& SPIRITS / NEW YORK



	COOKING STONE OVEN 48 HRS	
	DISTILLATION SLOW IN POT STILLS	 AGING 6 MONTHS bourbon & new american oak barrel
	INGREDIENTS BLUE WEBER AGAVE	
	BOTTLE HEIGHT: 10.0 in (25.5 cm) WIDE: 3.9 in (10 cm) WEIGHT: 3.7 lbs (1.7 Kg)	CONT. NET 750ml CASE UNITS
	SHIPPING CASES PER BED: 16 PALLET BEDS: 5 CASES PER PALLET: 80 BOTTLES PER PALLET: 480 TOTAL WEIGHT: 1970 lbs	

SKU PT012

BOTTLE BARCODE
07503033994177

CASE BARCODE
17503033994174

image for reference purposes only*



CASA LOY®

TEQUILERA

casaloy.com

BRAND	CASA LOY	CLASS	REPOSADO CRISTALINO
CATEGORY	TEQUILA 100% AGAVE	ALC. VOL.	40% (80 PROOF)

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.



SILVER

WORLD WINE & SPIRITS / NEW YORK



	COOKING STONE OVEN 48 HRS	
	DISTILLATION SLOW IN POT STILLS	 AGING 10 MONTHS bourbon & new american oak barrel
	INGREDIENTS BLUE WEBER AGAVE	
	BOTTLE HEIGHT: 10.0 in (25.5 cm) WIDE: 3.9 in (10 cm) WEIGHT: 3.7 lbs (1.7 Kg)	CONT. NET 750ml CASE UNITS 
	SHIPPING CASES PER BED: 16 PALLET BEDS: 5 CASES PER PALLET: 80 BOTTLES PER PALLET: 480 TOTAL WEIGHT: 1970 lbs	

SKU PT0113

BOTTLE BARCODE
07503033994184

CASE BARCODE
17503033994181

image for reference purposes only*



casaloy.com

BRAND	CASA LOY	CLASS	AÑEJO
CATEGORY	TEQUILA 100% AGAVE	ALC. VOL.	40% (80 PROOF)

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.



	COOKING STONE OVEN 48 HRS	
	DISTILLATION SLOW IN POT STILLS	 AGING 18 MONTHS bourbon & new american oak barrel
	INGREDIENTS BLUE WEBER AGAVE	
	BOTTLE HEIGHT: 10.0 in (25.5 cm) WIDE: 3.9 in (10 cm) WEIGHT: 3.7 lbs (1.7 Kg)	CONT. NET 750ml CASE UNITS 
	SHIPPING CASES PER BED: 16 PALLET BEDS: 5 CASES PER PALLET: 80 BOTTLES PER PALLET: 480 TOTAL WEIGHT: 1970 lbs	
SKU		
BOTTLE BARCODE 07503033994313		CASE BARCODE 17503033994310

image for reference purposes only*



casaloy.com

MARCA	CASA LOY	CLASE	BLANCO TAHONA
CATEGORIA	TEQUILA 100% AGAVE	ALC. VOL.	49% (98 PROOF)

Handcrafted Highproof tequila (49% ABV - 80 slow-cooked in a stone oven and tahona-crushed, crafted from our own estate-grown agave aged 6 to 7 years.

Naturally fermented with agave fibers and our native yeasts for at least 168 hours (7 days), and double-distilled in copper and stainless-steel stills. A 100% agave, additive-free tequila with an elegant, clean, mineral, and authentic profile, featuring cooked agave, citrus, herbal, and earthy notes.

Perfect for Tequila blanco lovers.



	COOKING STONE OVEN 48 + HRS	
	EXTRACTION TAHONA CRUSHED	DISTILLATION DOUBLE DISTILLATION IN COPPER AND STAINLESS STEEL STILLs.
	INGREDIENTS BLUE WEBER AGAVE	
	BOTTLE HEIGHT: 10.0 in (25.5 cm) WIDE: 3.9 in (10 cm) WEIGHT: 3.7 lbs (1.7 Kg)	CONT. NET 750ml CASE UNITS
	SHIPPING CASES PER BED: 16 PALLET BEDS: 5 CASES PER PALLET: 80 BOTTLES PER PALLET: 480	

SKU PTCLPAB02

BOTTLE BARCODE
7 503033 994436

CASE BARCODE
1 7503033 994433

image for reference purposes only*



casaloy.com

MARCA	CASA LOY	CLASE	REPOSADO TAHONA
CATEGORIA	TEQUILA 100% AGAVE	ALC. VOL.	49% (98 PROOF)

Casa Loy 'Piedra y Agave' Reposado is a high-proof, additive-free tequila made from our own estate-grown agave, cooked in a stone oven and tahona-crushed. It's naturally fermented with agave fibers and native yeasts, then double-distilled for clarity and balance.

The tequila is rested for just two months in medium-toast French oak barrels, intentionally keeping the aging short to preserve the agave character of the blanco. The barrel adds softness and structure without masking the origin.

The profile remains clean, mineral, and expressive, with cooked agave, citrus, herbal notes, subtle spice, and gentle oak.

	COOKING STONE OVEN 48 + HRS		EXTRACTION TAHONA CRUSHED
	DISTILLATION DOUBLE DISTILLATION IN COPPER AND STAINLESS STEEL STILLS.		AGING 2 MONTHS French oak barrels
	INGREDIENTS BLUE WEBER AGAVE		
	BOTTLE HEIGHT: 10.0 in (25.5 cm) WIDE: 3.9 in (10 cm) WEIGHT: 3.7 lbs (1.7 Kg)	CONT. NET 750ml CASE UNITS 	
	SHIPPING CASES PER BED: 16 PALLET BEDS: 5 CASES PER PALLET: 80 BOTTLES PER PALLET: 480		

SKU

BOTTLE BARCODE
7 503033 994641

CASE BARCODE
1 7503033 994648

PENDING
IMAGE

image for reference purposes only*