

SALES SHEET



TEQUILA BLANCO CASA LOY

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.



TEQUILA REPOSADO CASA LOY

AGE: 6 months
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.



TEQUILA REPOSADO CRISTALINO CASA LOY

AGE: 10 months.
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.



TEQUILA AÑEJO CASA LOY

AGE: 14 months.
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.

NOM 1633

DISTILLERY
Tequilera de los Altos
Casa Loy S.A. de C.V.

CATEGORY
100% Blue Agave

BOTTLE
6 / 750 ML.

ALC./VOL.
40% (80° Proof)

BARREL
American
White Oak




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