



LIBBEY



THE SPIRIT of tradition

TOP SHELF TEQUILA EXPERIENCES WITH LIBBEY



TEQUILA IS FINALLY COMMANDING THE RESPECT IT DESERVES.

Once the preferred party drink, the national beverage of Mexico is taking its place on the top shelf as consumers seek increasingly premium drinking experiences.

With handmade heritage, deep cultural roots and incredible versatility, high-end tequilas are quickly amassing a huge following, and the industry is poised for major growth through the end of the decade.

Today's tequila drinker is more sophisticated than ever, interested in discovering new brands and innovative cocktails. Expanding your tequila selection can help your bar or restaurant stay on top of the trend and introduce guests to a wide range of tequila styles and flavors.

Whether you're serving tequila on its own or as the foundation for cocktails like the classic margarita, Libbey glassware can help you create signature presentations worthy of this signature spirit.



How to SERVE

There's no wrong way to enjoy tequila. Here are just a few ways to introduce this handcrafted spirit to your guests.

No.1 Shoot



With a slice of lime in one hand and salt in the other, it's the most celebratory way to enjoy tequila. Salud!

No.2 Sip



Good quality tequila is meant to be savored slowly. The pros' preferred tasting method captures the complex aromas and unique flavors of every blend.

No.3 Savor



Guests can explore a range of tequila with tasting flights that showcase the diversity of Mexico's national spirit and turn tequila beginners into tequila lovers.

No.4 Stir



From the classic margarita to palomas, negronis and the tequila sunrise, cocktails are a perfect introduction to the world of tequila.

Know your tequila

The flavor, color and body of fine tequila comes not only from its ingredients, terroir and production method, but how long it has been aged:

◇ Blanco

These unaged tequilas have a light, citrusy or floral flavor. They can be enjoyed on their own or in mixed drinks. This is tequila in its purest form.

◇ Reposado

Aged for just a few months to a year in oak barrels, reposado tequilas have a soft but spicy flavor perfect for margaritas.

◇ Añejo

Made to savor, this golden-hued tequila has been aged one to three years in oak barrels and has a sweet, oaky finish. The relatively new extra añejo label is given to tequilas aged over three years.



A recent poll found that 64% of U.S. consumers ages 21-34 and 52% overall are willing to pay extra for higher-quality drinks like tequila.

Shown: Nick & Nora No 601329

libbeyfoodservice.com





SHOT GLASSES and FLIGHTS

Shot tasters

Set your tequila shots apart with classic lines and artisan details that make these glasses a joy to raise.

Tasting flights

Share a range of tequila styles on these durable melamine tasting boards, built to pair with a variety of glassware.



Melamine Cherry Wood Look Flight, 4-Well
No. 96459
L18" W4 $\frac{1}{8}$ " H1 $\frac{3}{8}$ "
Well 2"
6 pcs./10# • .71 cu. ft.
SCC 650474
Dishwasher safe



Melamine Matte Black Flight, 4-Well
No. 96458
L18" W4 $\frac{1}{8}$ " H1 $\frac{3}{8}$ "
Well 2"
6 pcs./11# • .71 cu. ft.
SCC 650481
Dishwasher safe



Wood tasting flight 4-well
No. 96381
L16 $\frac{3}{4}$ " W3 $\frac{1}{2}$ " H1 $\frac{1}{2}$ "
Well Size 2 $\frac{1}{4}$ "
SCC 453747



Perfect Serve Espresso and Shot
No. 4508041
2 $\frac{3}{4}$ oz./80 ml.
H2 $\frac{1}{2}$ " T2 $\frac{1}{2}$ " B1 $\frac{1}{2}$ " D2 $\frac{1}{2}$ "
1 doz./4# • .17 cu. ft.
SCC 4003322281443



Troyano Shooter
No. 1787386
5 $\frac{3}{8}$ oz./15.9 cl./159 ml.
H5 $\frac{3}{8}$ " T2 $\frac{3}{8}$ " B1 $\frac{1}{8}$ " D2 $\frac{3}{8}$ "
2 doz./21# • .54 cu. ft.
SCC 17873861



Fluted Whiskey
No. 5126
2 oz./5.9 cl./59 ml.
H2 $\frac{1}{8}$ " T2" B1" D2"
4-1 doz. cartons/24# • .59 cu. ft.
SCC 133604



Shooter
No. 5109
2 oz./5.6 cl./56 ml.
H3" T2" B1 $\frac{1}{8}$ " D2"
2 doz./7# • .28 cu. ft.
SCC 907106



Item No. 96381 Wood Flight, shown with Item No. 5109.



Shown: Cooler No. 15973



COOLERS and TUMBLERS

Mix up large-format tequila cocktails in these durable, versatile all-purpose coolers and tumblers.



Cidra Double Old Fashioned
No. 3282VCP37
13 oz./38.4 cl./384 ml.
H3 3/8" T3" B3" D3"
1 doz./5# • .33 cu. ft.
SCC 8710964920185



Everest Cooler
No. 15437
14 oz./41.4 cl./414 ml.
H4" T3 3/8" B2" D3 3/8"
3 doz./28# • 1.38 cu. ft.
SCC 173747



Gallery Cooler
No. 15973
15 oz./46.6 cl./466 ml.
H6 3/8" T3 3/8" B2 3/8" D3 3/8"
1 doz./15# • .64 cu. ft.
SCC 686046



Orbital Stackable Tumbler
No. 12019
16 oz./49.5 cl./495 ml.
H3" T3 1/8" B2" D3"
1 doz./packaging information to come
SCC 688019



Embassy Cooler*
No. 12264
16 oz./45.4 cl./454 ml.
H6" T3 3/8" B2 3/8" D3 3/8"
3 doz./29# • 1.70 cu. ft.
SCC 426185



Heavy Base Cooler
No. 158
20 oz./59.2 cl./592 ml.
H6" T3 3/8" B2" D3 3/8"
1 doz./10# • .63 cu. ft.
SCC 167388

Did you know?

The global tequila market is projected to grow from \$9.89 billion in 2021 to \$14.70 billion in 2028, at a CAGR of 5.8% from 2021-2028.

Fortune Business Insights





Shown: Symbio Cocktail No. 2667

THE MAKING OF *tequila*

1. Agave plants are harvested and the leaves are separated from the core, or piña.
2. The piñas are baked in special brick ovens called hornos or modern steel ovens. (Historically, the agave was baked in rock-lined pits.)
3. Next, the agave juice is extracted, either with a traditional stone wheel called a tahona or an industrial shredder.
4. The extracted juice, or mosto, is fermented with yeast and water in large wooden barrels or steel tanks.
5. This mixture is then distilled twice to purify the liquid and concentrate the alcohol.
6. Finally, the finished product is aged in oak barrels for at least 14 days to imbue the tequila with unique flavor.



SPECIALTY GLASSES

Looking for something different? These shapes and finishes are made for mules and more.



Cosmopolitan Cocktail
No. 400
8oz./24.4 cl./244 ml.
H3 $\frac{3}{4}$ " T4" B2" D4"
1 doz./8# • .60 cu. ft.
SCC 364098



Noblesse Rocks
No. N98856
8 $\frac{1}{4}$ oz./244 ml.
H3 $\frac{1}{4}$ " T3 $\frac{1}{2}$ " B3" D3 $\frac{1}{2}$ "
1 doz./9# • .36 cu. ft.
SCC 4003762266796



Whiskey
No. 2718016
10 $\frac{1}{2}$ oz./31.1cl./311 ml.
H3 $\frac{7}{8}$ " T3 $\frac{3}{4}$ " B3 $\frac{3}{4}$ " D3 $\frac{3}{8}$ "
1 doz./11.7# • .41 cu. ft.
SCC B283515



Symbio Cocktail
No. 2667
10 $\frac{1}{4}$ oz./30.3 cl./303 ml.
H4" T4 $\frac{1}{2}$ " B2" D4 $\frac{1}{2}$ "
1 doz./5# • .56 cu. ft.
SCC 682154



Moscow Mule Mug w/Copper Finish
No. CMM-100
14 oz./41.4 cl./414 ml.
H3 $\frac{3}{8}$ " T3 $\frac{3}{8}$ " D4"
1 doz./7# • .6 cu. ft.
SCC 10663114353539





COCKTAIL GLASSES

Craft tequila classics and original creations in glassware with beautiful details and modern shapes.



Shown: Coupe No. 9329



Speakeasy Nick & Nora
No. 601329
4oz./28.3 cl./283 ml.
H6⁵/₈" T3" B2" D3"
1 doz./4# • .50 cu. ft.
SCC 8710964601329



Prism Coupe
No. 9329
8 oz./23.7 cl./237 ml.
H6" T3" B3³/₄" D3"
1 doz./5# • .86 cu. ft.
SCC 671820



Renaissance Coupe
No. 9134
9 oz./26.6 cl./266 ml.
H6⁵/₈" T3" B3¹/₂" D4¹/₂"
1 doz./5# • .97 cu. ft.
SCC 636874



Martini/Cocktail
No. 4718025
8¹/₂ oz./250 ml.
H6⁵/₈" T4³/₈" B3³/₈" D4³/₈"
1 doz./7# • 1.75 cu. ft.
SCC 4003322253471



Vina Martini
No. 7512
8 oz./23.7 cl./237 ml.
H6⁷/₈" T4⁷/₈" B3¹/₄" D4⁷/₈"
1 doz./6# • 1.42 cu. ft.
SCC 308269



1924 Gin & Tonic
No. 502008
20oz./61.4 cl./614 ml.
H8³/₈" T3" B2¹/₂" D4"
1 doz./6# • 1.14 cu. ft.
SCC 8710964502008

WHAT MAKES *tequila, tequila?*

Officially, tequila must be produced in one of five Mexican states (Jalisco, Michoacán, Guanajuato, Nayarit or Tamaulipas) from the blue agave plant. Though any spirit made with at least 51% blue agave is considered tequila, the best tequilas are 100% blue agave.

Want to know for sure if your tequila is legit?

Look for the "NOM" – or Norma Oficial Mexicana – on the bottle. This number (assigned by the Mexican government) certifies that it's authentic Mexican-made tequila.



Linear Paneled Cocktail Glass
No. 7400
13.5 oz./39.9 cl./399 ml.
H8¹/₂" T3" B3¹/₄" D3¹/₄"
1 doz./7.5# • .71 cu. ft.
SCC L727763





MARGARITA GLASSES

With its distinctive curves, this iconic glassware is a must for serving freshly mixed margaritas.



Coupette/Margarita
No. 8430
14oz./43.6 cl./436 ml.
H7" T4" B3" D4"
1 doz./9# • 1.39 cu. ft.
SCC 378620



Cactus Margarita
No. 3620JS
16 oz./47.3 cl./473 ml.
H6" T4½" B3" D4½"
1 doz./8# • 1.00 cu. ft.
SCC 617729



Schooner
No. 1785473
18 oz./53.2 cl./532 ml.
H7" T4" B4" D4"
1 doz./32# • 1.32 cu. ft.
SCC 17854730



Super Margarita
No. 1721361
56 oz./1.7 L.
H10½" T7" B5" D7"
6 pcs./18# • 2.89 cu. ft.
SCC 17213612



Shown: Margarita No. 8430

Did you know?

Tequila is the top trending spirit for 62% of bartenders around the world.





Luxury made to last, for the mavericks making their mark and the innovators who are anything but ordinary.



Setting the standard in glass tableware expertise and innovation since 1818, including its newest premium collection, Reserve® by Libbey.



Premium European brands crafted to exceed the expectations of discerning diners and foodservice professionals.



EXPLORE THE COMPLETE LIBBEY TABLEWARE COLLECTION

A diverse family of Libbey® brands provide versatile options designed to enliven any dining experience. Discover the possibilities at libbeyfoodservice.com

¹ Libbey® Foodservice is the exclusive distributor of Spiegelau and Nachtmann to the foodservice industry in the United States and its territories.



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Dinnerware with a distinctive look and feel, artfully designed for building vibrant table setting.



Award-winning dinnerware designed for unparalleled creative expression and exceptional durability.



Unique materials of wood, slate and marble in playful, inspiring dinnerware and accessories.



Innovative, beautiful buffet and serveware selection, brilliantly designed around the way you work.



Glassware refined to enhance every nuance, from pure raw materials to carefully crafted final form.¹



Fine Bavarian glassware with a modern take on luxury and brilliance.¹