

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.





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



Shoot



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



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.



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.



vo.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

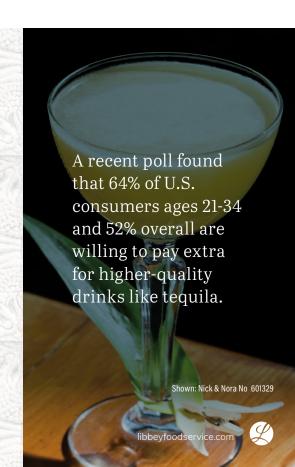
These unaged tequilas have a light, citrusy or floral flavor. They can be enjoyed on their own or in mixed drinks. This is tequila in its purest form.

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.





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" W41/8" H13/8"

Well 2"

6 pcs./10# • .71 cu. ft.

SCC 650474

Dishwasher safe



Melamine Matte Black Flight,

4-Well

No. 96458

L18" W41/8" H13/8"

Well 2"

6 pcs./11# . .71 cu. ft.

SCC 650481

Dishwasher safe



Wood tasting flight 4-well No. 96381 L163/4" W31/2" H1/2" Well Size 21/4" SCC 453747



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.



Perfect Serve Espresso and Shot No. 4508041 2¾ oz./80 ml.

H2½" T2½" B15%" D2½" 1 doz./4# • .17 cu. ft. SCC 4003322281443



Fluted Whiskey No. 5126

2 oz./5.9 cl./59 ml. H2%" T2" B1" D2" 4-1 doz. cartons/24# • .59 cu. ft.

SCC 133604



Troyano Shooter

No. 1787386 5% oz./15.9 cl./159 ml. H5%" T2%" B1%" D2%" 2 doz./21# • .54 cu. ft.



SCC 17873861

Shooter

No. 5109

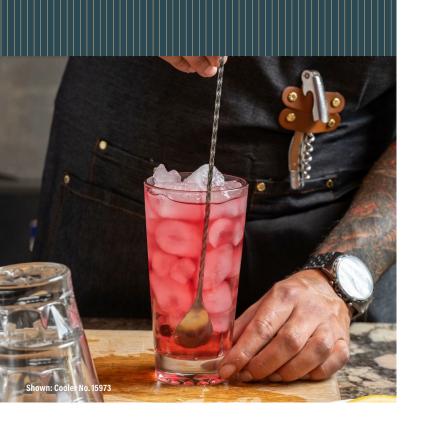
2 oz./5.6 cl./56 ml. H3" T2" B1%" D2"

2 doz./7# • .28 cu. ft.

SCC 907106









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%" T3" B3" D3" 1 doz./5# • .33 cu. ft. SCC 8710964920185



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



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



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



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



Heavy Base Cooler No. 158 20 oz./59.2 cl./592 ml. H6" T3%" B2" D3%" 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







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%" T4" B2" D4" 1 doz./8# * .60 cu. ft. SCC 364098



Noblesse Rocks No. N98856 8¼ oz./244 ml. H3¼" T3½" B3" D3½" 1 doz./9# • .36 cu. ft. SCC 4003762266796



Whiskey No. 2718016 10½ oz./31.1cl./311 ml. H3½" T3¾" B3¾" D3¾" 1 doz./11.7# • .41 cu. ft. SCC B283515



Symbio Cocktail No. 2667 10 ¼ oz./30.3 cl./303 ml. H4" T4½" B2" D4½" 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%" T3%" D4" 1 doz./7# • .6 cu. ft. SCC 10663114353539

tequila

- Agave plants are harvested and the leaves are separated from the core, or piña.
- 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
- 6. Finally, the finished product is aged in oak barrels for at least 14 days to imbue the tequila with unique flavor.







COCKTAIL GLASSES

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



Speakeasy Nick & Nora No. 601329 40z./28.3 cl./283 ml. H6%" T3" B2" D3" 1 doz./4# * .50 cu. ft. SCC 8710964601329



Prism Coupe No. 9329 8 oz./23.7 cl./237 ml. H6" T3" B3%" D3" 1 doz./5# * .86 cu. ft. SCC 671820



Renaissance Coupe No. 9134 9 oz./26.6 cl./266 ml. H6%" T3" B3%" D4%" 1 doz./5# • .97 cu. ft. SCC 636874

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
Official Mexicana – on the bottle. This
number (assigned by the Mexican
government) certifies that it's authentic
Mexican-made tequila.



Martini/Cocktail No. 4718025 8½ 0z./250 ml. H6%" T4%" B3%" D4%" 1 doz./7# • 1.75 cu. ft. SCC 4003322253471



Vina Martini No. 7512 8 oz./23.7 cl./237 ml. H6%" T4%" B3¼" D4%" 1 doz./6# • 1.42 cu. ft. SCC 308269



1924 Gin & Tonic No. 502008 200z./61.4 cl./614 ml. H8%" T3" B2%" D4" 1 doz./6# • 1.14 cu. ft. SCC 8710964502008



Linear Paneled Cocktail Glass No. 7400 13.5 oz./39.9 cl./399 ml. H8½" T3" B3¼" D3¼" 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" T4%" B3" D4%" 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.
H105/6" T7" B5" D7"
6 pcs./18# • 2.89 cu. ft.
SCC 17213612



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.



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.

PLAYGROUND

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



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

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



For questions or concerns, please email: **customercare@libbey.com**

Or contact your Sales Rep: https://libbeyfoodservice.com/find-a-rep

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