



The Spirit

OF TRADITION

TOP SHELF TEQUILA EXPERIENCES WITH LIBBEY



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.



LIBBEY®



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.

Nº1 SHOOT



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

Nº3 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.

Nº2 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.

Nº4 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.




 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 W4½ H1¾
 Well 2
 6 pcs./10# • .71 cu. ft.
SCC 650474
 Dishwasher safe



Melamine Matte Black Flight, 4-Well
No. 96458
 L18 W4½ H1¾
 Well 2
 6 pcs./11# • .71 cu. ft.
SCC 650481
 Dishwasher safe



Espresso and Shot
No. 4508041
 2¾ oz./80 ml.
 H2½ T2½ B1¾ D2½
 1 doz./4# • .17 cu. ft.
SCC 400332281443



Troyano Shooter
No. 1787386
 5½ oz./15.9 cl./159 ml.
 H5¾ T2¾ B1¾ D2¾
 2 doz./21# • .54 cu. ft.
SCC 17873861



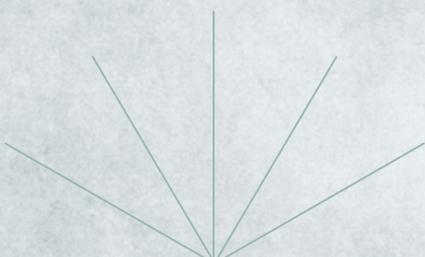
Fluted Whiskey
No. 5126
 2 oz./5.9 cl./59 ml.
 H2½ T2 B1 D2
 4-1 doz. cartons/24# • .59 cu. ft.
SCC 133604



Shooter
No. 5109
 2 oz./5.6 cl./56 ml.
 H3 T2 B1¾ D2
 2 doz./7# • .28 cu. ft.
SCC 907106



Item No. 96456, Inspire Olive Wood Flight
 made to order only. Shown with Item No. 265.





Shown Item No. N98151


COOLERS
and **TUMBLERS**

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



Double Old Fashioned
No. 3282VCP37
 13 oz./38.4 cl./384 ml.
 H3% T3 B3 D3
 1 doz./5# - .33 cu. ft.
SCC 8710964920185



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



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



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



Embassy Cooler
No. 12265
 18 oz./53.4 cl./534 ml.
 H6 T3% B2% D3%
 3 doz./29# - 1.70 cu. ft.
SCC 426185



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





Shown Item No. 400

SPECIALTY GLASSES

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



Cosmopolitan
No. 400
8oz./24.4 cl./244 ml.
H3% T4 B2 D4
1 doz./8# - .60 cu. ft.
SCC 364098



Rocks
No. N98856
8¼ oz./244 ml.
H3¼ T3¼ B3 D3¼
1 doz./9# - .36 cu. ft.
SCC 4003762266796



Whisky
No. N91710
9¾oz./290 ml.
H4 T3¼ B3 D3¼
1 doz./12# - .42 cu. ft.
SCC 4003762233491



Symbio Cocktail
No. 2667
10 ¼ oz./30.3 cl./303 ml.
H4 T4¼ B2 D4¼
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

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.





Shown Item No. 1104

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.



COCKTAIL GLASSES

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



Nick & Nora
No. 601329
4oz./28.3 cl./283 ml.
H6% T3 B2 D3
1 doz./4# • .50 cu. ft.
SCC 8710964601329



Flashback
Double Old Fashioned
No. 2934VCP35
12 oz./35.5 cl./355 ml.
H4% T3% B3 D3%
1 doz./14# • .42 cu. ft.
SCC 871096482433



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



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



Martini/Cocktail
No. 4718025
8½ oz./250 ml.
H6% T43/8 B3% D4%
1 doz./7# • 1.75 cu. ft.
SCC 4003322253471



Gin & Tonic
No. 502008
20oz./61.4 cl./614 ml.
H8% T3 B2% D4
1 doz./6# • 1.14 cu. ft.
SCC 8710964502008





MARGARITA GLASSES

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



Shown Item No. 3620JS



Cactus Margarita Juniper Stem
No. 3620JS
16 oz./47.3 cl./473 ml.
H6 T4% B3 D4%
1 doz./8# • 1.00 cu. ft.
SCC 617729



Catalina Margarita
No. 3827
12 oz./35.5 cl./355 ml.
H4% T4% B3 D4%
3 doz./29# • 2.19 cu. ft.
SCC 586721

Did you know?

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



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



Splash Margarita
No. 3429
12 oz./35.5 cl./355 ml.
H6% T4% B3 D4%
1 doz./8# • 1.13 cu. ft.
SCC 395931



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.
H10% T7 B5 D7
6 pcs./18# • 2.89 cu. ft.
SCC 17213612





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



Investment-quality dinnerware and serveware blending distinctive style with proven performance.



Diverse collections of attractive dinnerware, flatware and holloware for casual environments, including value-driven Brandware™ and Libbey's finest flatware, Master's Gauge™.



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 SCHÖNWALD, Spiegelau and Nachtmann to the foodservice industry in the United States and its territories.

² Libbey® Foodservice is a licensed distributor of Playground dinnerware and accessories to the foodservice industry in the United States, Canada and their territories.

³ Libbey® Foodservice is the exclusive distributor of APS® Germany buffet and serveware to the foodservice industry in the United States, Canada and their territories.



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ARTISTRY COLLECTION™

Premium European brands thoughtfully designed around you.



Award-winning dinnerware designed for unparalleled creative expression and exceptional durability!¹

PLAYGROUND

Unique materials of wood, slate and marble in playful, inspiring dinnerware and accessories.²



Innovative, beautiful buffet and serveware selection, brilliantly designed around the way you work.³



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