



A photograph of the Casa Loy Tequila building. The building is a modern, single-story structure with a light-colored facade and several large windows. In the foreground, there are wide, stone steps leading up to the building. To the left, a white wall features the Casa Loy logo, which consists of a stylized agave plant above the text "CASA LOY" and "TEQUILERA" below it. The sky is blue with scattered white clouds, and there are green trees and bushes around the building.

CASA LOY
TEQUILERA



The Casa Loy Tequila logo, featuring a stylized agave plant above the text "CASA LOY" and "TEQUILERA" below it. The logo is centered on a dark background with a subtle, repeating pattern of the agave plant.

CASA LOY
TEQUILERA





BRAND NEW DISTILLERY

Located in the area where the best Premium tequila brands are produced.

Casa Loy Tequilera was founded in 2021 by a family corporation with more than 60 years of experience in the food industry. Their main objective is to grow the best agave to distill the best tequilas and share their exquisite flavors with the new generations.

NOM No. 1633

AGAVE GROWERS

For more than 20 years, the Loy family has specialized in blue agave cultivation. We produce traditional and organic agave with the certification of the USDA.

Having control of the production of our own agave gives us a significant competitive advantage in the market.

Casa Loy Tequilera has more than 8,000 acres of land with more than 8.5 million agave plants; this allows Casa Loy to satisfy the increasing demand in the tequila market.





8,000
ACRES

GUADALAJARA



ARANDAS

TEREMANA

AYOTLÁN


CASA LOY®
TEQUILERA



PREMIUM TEQUILA PRODUCERS REGION



OUR FACILITIES

Casa Tequilera Loy takes the best of traditional tequila production methods and the industry innovation to develop a wide range of profiles.

Casa Loy has 4 different production methods.





4 BRICK OVENS
WITH 60 TONS CAPACITY EACH.



3 AUTOCLAVES
OF 40-TON CAPACITY EACH.



8 STILLS
WITH 15,000 L OF DISTILLATION
CAPACITY PER DAY.



TAHONA
(FORTHCOMING).



DIFFUSER
WITH THE LATEST GENERATION
TECHNOLOGY.



DISTILLATION COLUMN
WITH 30,000 L CAPACITY PER DAY.

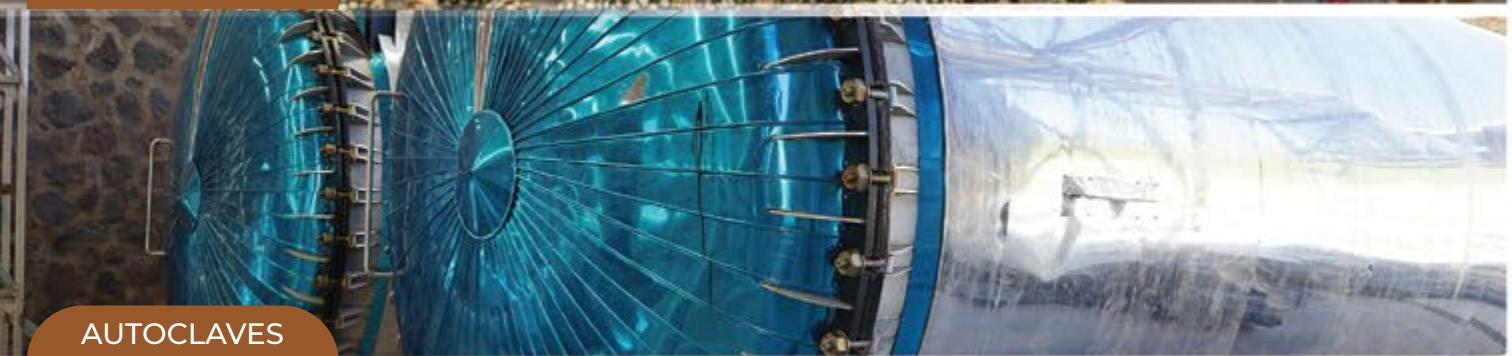


CELLARAGE FOR AGING
MORE THAN 1 MM L.

BRICK OVENS



AUTOCLAVES



STILLS





DIFFUSER



DISTILLATION COLUMN



CELLARAGE FOR AGING

WE OFFER THE PRODUCTION OF:

- 100% agave tequila and tequila bulk production.
- Manufacturing (Maquila).
- Bottling.
- Profile creation and development.



HORNO 2





QUALITY CONTROL LABORATORY

Our lab is fully equipped; we have a chromatographer that allows us to guarantee consistency in each batch in normative compliance with the Tequila industry.



CERTIFICATIONS

We work with national and international quality standards.









ENVIRONMENTAL CARE

We use a fuel-free biomass furnace to avoid pollution.

The distillery produces approximately 50% of the energy needed through solar panels.

The vinasse sump has a capacity of 2mm L and uses a geo-textile double-membrane to avoid groundwater pollution.

We treat our vinasse through composting to use it subsequently in our crops.





www.casaloy.com

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