

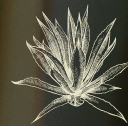


TEQUILERA
BSC

PRODUCT PORTFOLIO



Tequila, Jalisco



TEQUILA DON ALVARO
TEQUILA MALOS CONSEJOS
TEQUILA LUNA GRIS

BULK TEQUILA
AGAVE SPIRIT
PRIVATE LABEL SOLUTION

TEQUILA DON ALVARO

PREMIUM 100% BLUE WEBER AGAVE TEQUILA



TEQUILERA
BSC

BRAND OVERVIEW

Tequila Don Álvaro is crafted in Mexico using 100% Blue Weber Agave, delivering a smooth and authentic tequila character. Our portfolio offers a balanced range designed for **premium distribution**, horeca channels, and international markets.

Brand: Tequila Don Álvaro

Category: 100% Blue Weber Agave Tequila (Agave Tequilana Weber)

Origin: Jalisco, Mexico (Tequila Denomination of Origin)

Certification: CRT Certified NOM: 1629

Distillery: Tequilera BSC

Alcohol: 40% ABV

Format: 750 ml

PRODUCT RANGE



DON ÁLVARO BLANCO

Description: Crafted from **100% Blue Weber Agave** under the Tequila Denomination of Origin. Sweet and robust notes are developed during fermentation, while continuous distillation provides a clean and crystalline appearance with a smooth finish.

Recommended Use: Cocktails, RTD base, premium shots, and mixology.



Aroma: Sweet agave notes



Color: Crystal clear



Palate: Sweet and robust, well-balanced profile

Finish: Clean and smooth

PRODUCT RANGE



DON ÁLVARO REPOSADO

Aging: Minimum 6 months in American White Oak barrels

Description: Aged for at least **6 months in American White Oak barrels**, achieving a refined balance between sweet agave notes and light oak character, with a smooth texture and elegant light amber color.

Recommended Use: Premium cocktails, horeca pours, and sipping.



Aroma: Sweet notes with light oak and robust character



Color: Light amber



Palate: Smooth woody profile with sweet agave notes

Finish: Medium and elegant

PRODUCT RANGE



DON ÁLVARO AÑEJO

Aging: Minimum 12 months in American White Oak barrels

Description: Aged for at least **12 months in American White Oak barrels**, developing deeper oak complexity, sweet agave richness, and fruity nuances. A premium sipping tequila with a long and smooth finish.

Recommended Use: Sipping, luxury hospitality, premium lounges, gifting.



Aroma: Oak-forward, sweet and fruity notes



Color: Dark amber



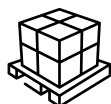
Palate: Intense oak notes with sweet complexity

Finish: Long, smooth and premium

PACKAGING & LOGISTICS



Case pack: 6 bottles per case (750 ml)



Pallet configuration: 108 cases per pallet

Total bottles per pallet: 648 bottles

Export documentation: Full export and regulatory documentation available

COMMERCIAL INFORMATION



1 pallet (108 cases / 648 bottles)



60 days after purchase confirmation and down payment

Private label & customization: Available upon request

Incoterms available: EXW / FOB / CIF (upon request)



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TEQUILA LUNA GRIS

ARTISANAL 100% BLUE WEBER AGAVE TEQUILA



BRAND OVERVIEW

Tequila Luna Gris is an artisanal tequila crafted in Jalisco using **100% Blue Weber Agave**. Produced with a traditional approach focused on authenticity and flavor complexity, Luna Gris delivers rich agave character, smooth texture, and a refined profile designed for premium sipping and high-end cocktail programs.

Brand: Tequila Luna Gris

Category: 100% Blue Weber Agave Tequila (Agave Tequilana Weber)

Origin: Jalisco, Mexico (Tequila Denomination of Origin)

Certification: CRT Certified NOM: 1629

Distillery: Tequilera BSC

Alcohol: 40% ABV

Format: 700 ml



PRODUCT RANGE



LUNA GRIS BLANCO

Description: Crafted from carefully selected 100% Blue Weber Agave, Luna Gris Blanco highlights the pure essence of cooked agave. Produced through an artisanal process that preserves natural aromas and delivers a vibrant yet smooth profile with depth and character.

Recommended Use: Premium cocktails, tasting flights, sipping.



Aroma: Cooked agave, herbal and citrus notes



Color: Crystal clear



Palate: Fresh agave sweetness with peppery and mineral nuances.

Finish: Clean, medium-long and elegant

PRODUCT RANGE



LUNA GRIS REPOSADO

Aging: Minimum 6 months in American White Oak barrels

Description: Luna Gris Reposado is aged to achieve a refined balance between agave sweetness and soft oak complexity. Its artisanal profile delivers warm vanilla tones, gentle spice, and a smooth mouthfeel while preserving the natural cooked agave character.

Recommended Use: Sipping, premium pours, upscale cocktails.



Aroma: Sweet agave, light oak, vanilla and soft spice



Color: Light amber



Palate: Smooth oak notes with cooked agave sweetness and cinnamon nuances

Finish: Medium-long, warm and rounded

PRODUCT RANGE



LUNA GRIS AÑEJO

Aging: Minimum 12 months in American White Oak barrels

Description: Aged for at least 12 months, Luna Gris Añejo develops deeper barrel character and refined complexity. Rich oak notes blend with sweet agave, dried fruit and subtle caramel tones, resulting in a smooth tequila crafted for premium sipping occasions.

Recommended Use: Sipping, luxury lounges, gifting, and high-end hospitality.



Aroma: Oak-forward, caramel, dried fruit and sweet agave notes



Color: Dark amber



Palate: Deep wood character with vanilla, toasted notes and sweet agave richness

Finish: Long, smooth and elegant

PACKAGING & LOGISTICS



Case pack: 6 bottles per case (750 ml)



Pallet configuration: 110 cases per pallet

Total bottles per pallet: 660 bottles

Export documentation: Full export and regulatory documentation available

COMMERCIAL INFORMATION



1 pallet (110 cases / 660 bottles)



60 days after purchase confirmation and down payment

Private label & customization: Available upon request

Incoterms available: EXW / FOB / CIF (upon request)



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TEQUILA MALOS CONSEJOS SILVER



BRAND OVERVIEW

A clean and crystal-clear tequila with a fresh and smooth profile. Its subtle citrus character and sweet fruit notes make it an **excellent option for cocktail-focused** markets and high-volume consumption.

Brand: Malos Consejos

Category: Tequila

Origin: Jalisco, Mexico (Tequila Denomination of Origin)

Certification: CRT Certified NOM: 1629

Distillery: Tequilera BSC

Alcohol: 40% ABV (80 Proof)

Available Formats: 750 ml

PRODUCT RANGE



MALOS CONSEJOS SILVER

Description: A clean and crystal-clear tequila with a fresh and smooth profile. Its subtle citrus character and sweet fruit notes make it an excellent option for cocktail-focused markets and high-volume consumption.



Aroma: Subtle citrus notes



Color: Bright crystalline



Palate: Soft alcoholic notes with citrus sensations and sweet fruit nuances.

Finish: Cocktails, mixology, bars, and casual premium consumption

TEQUILA MALOS CONSEJOS REPOSADO



BRAND OVERVIEW

A smooth tequila with a shiny gold appearance and a refined aromatic profile. Delicate fruity notes blend with soft vanilla and cinnamon nuances, creating a warm and approachable character designed for cocktails.

PRODUCT RANGE

TEQUILA MALOS CONSEJOS REPOSADO

Description: A clean and crystal-clear tequila with a fresh and smooth profile. Its subtle citrus character and sweet fruit notes make it an excellent option for cocktail-focused markets and high-volume consumption.



Aroma: Smooth scent with subtle fruity notes, vanilla and cinnamon



Color: Shiny gold



Palate: Soft alcoholic notes with sweet and fresh sensations, with gentle vanilla and cinnamon tones.

PACKAGING & LOGISTICS, COMMERCIAL INFORMATION



Case pack: 12 bottles per case



Pallet configuration: 55 cases per pallet

Total bottles per pallet: 660 bottles

Export documentation: Full export and regulatory documentation available

Finish: Cocktails, horeca programs, and mixed drinks.



1 pallet (108 cases / 648 bottles)



60 days after purchase confirmation and down payment

Private label & customization: Available upon request

Incoterms available: EXW / FOB / CIF (upon request)



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BULK TEQUILA (CRT CERTIFIED)

MIXTO TEQUILA — EXPORT READY (55% ABV)



BRAND OVERVIEW



Our bulk tequila is crafted using an artisanal process designed to preserve authentic tequila character and deliver consistent quality for international projects.

Agave is cooked using traditional masonry ovens, allowing slow heat penetration to develop robust cooked agave notes. After cooking, the agave is milled to extract its juices, which are then fermented to build depth and complexity.

Distillation is carried out using traditional pot stills, capturing rich agave aromas and delivering a smooth, well-rounded profile suitable for bottling, blending, and RTD formulations.

Brand: Bulk Tequila

Category: Mixto Tequila (51% Agave / 49% Other Sugars)

Origin: Jalisco, Mexico (Tequila Denomination of Origin)

Certification: CRT Certified NOM: 1629

Distillery: Tequileria BSC

Alcohol: 55% ABV

Format:

Plastic Tote: 1,000 liters

ISO Tank: 24,500 liters

PACKAGING & LOGISTICS COMMERCIAL INFORMATION



MOQ: 5,000 liters



45 days (production and shipment)

Full export and regulatory documentation available

Incoterms available: EXW / FOB / CIF (upon request)

BRAND CO-RESPONSIBILITY AGREEMENT & REGISTRATION

To export and commercialize bulk tequila under your brand, a **Brand Co-Responsibility Agreement** must be executed and registered with the corresponding Mexican authorities (IMPI, DGN, and CRT).

We can manage this process **at no additional cost** for the client. We only require the necessary documentation from your side in order to proceed with the registration.



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AGAVE SPIRIT (NON-DO / MODERN PROCESS)

BULK AGAVE-BASED DISTILLED SPIRIT — EXPORT READY



BRAND OVERVIEW

Our Agave Spirit is produced using a modern and efficient process designed to ensure consistent quality, scalable supply, and cost efficiency for large-volume beverage applications.

Agave is processed through thermal hydrolysis, followed by a high-efficiency extraction method using diffuser technology to maximize sugar recovery. The extracted juice is fermented under controlled conditions to ensure stability and uniformity.

Distillation is carried out using modern column stills, allowing a clean, neutral-to-smooth spirit profile that can be tailored through blending to meet different flavor targets and product requirements.

Product: Agave Spirit (Distilled Agave Spirit)

Category: Distilled spirit made from agave (Outside Tequila Denomination of Origin)

Origin: Jalisco, Mexico (Tequila Denomination of Origin)

Certification: Not Tequila / Non-CRT

Distillery: Tequileria BSC

Alcohol: : 55% ABV

Format:

Plastic Tote: 1,000 liters

ISO Tank: 24,500 liters

PACKAGING & LOGISTICS COMMERCIAL INFORMATION



MOQ: 5,000 liters



45 days (production and shipment)

Full export and regulatory documentation available

Incoterms available: EXW / FOB / CIF (upon request)

BRAND CO-RESPONSIBILITY AGREEMENT & REGISTRATION

To export and commercialize bulk tequila under your brand, a **Brand Co-Responsibility Agreement** must be executed and registered with the corresponding Mexican authorities (IMPI, DGN, and CRT).

We can manage this process **at no additional cost** for the client. We only require the necessary documentation from your side in order to proceed with the registration.



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PRIVATE LABEL SOLUTION

BULK AGAVE-BASED DISTILLED SPIRIT — EXPORT READY



BRAND OVERVIEW

We offer a complete Private Label Tequila Program, providing full support from production to bottling and export documentation. Our service is designed for importers, distributors, retailers, and brand owners looking to launch or expand their tequila portfolio with reliable quality and scalable supply.

All products are bottled at origin in Mexico, ensuring compliance with tequila regulations and international export requirements.

AVAILABLE TEQUILA CATEGORIES

- 100% Blue Weber Agave Tequila
- Mixto Tequila (51% Agave / 49% other sugars)

AVAILABLE TEQUILA CLASSES

- Blanco / Silver
- Reposado
- Añejo
- Extra Añejo

BOTTLE OPTIONS

We currently offer 4 standard bottle designs available for private label projects.

Clients can select the bottle that best fits their brand positioning.

Bottle formats available: 750 ml / 700 ml / 1 L

Closure options: Cork / Screw cap (depending on bottle model)

PACKAGING & LOGISTICS COMMERCIAL INFORMATION



MOQ: 5 pallets



60 days after purchase confirmation and down payment

Full export and regulatory documentation available

Incoterms available: EXW / FOB / CIF (upon request)

BRAND CO-RESPONSIBILITY AGREEMENT & REGISTRATION

For private label projects, a **Brand Co-Responsibility Agreement** must be executed and registered with the corresponding Mexican authorities, including IMPI, DGN, and CRT.

We can manage the full registration process at **no additional cost** for the client. We only require the necessary documentation from your side in order to proceed.



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OTHER PRODUCTS



MEZCAL

AGAVE WINE



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