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POINTS

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Whisky
ADVOCATE

NATIVE OAXACAN RED CORN

Experience the unique flavor of Mexican whiskey made from ancient red corn, hand-selected from Oaxaca's Sierra Norte Mountains. Sierra Norte Single Barrel Whiskey made with red heirloom corn is a rich, smooth, single-barrel spirit. Whiske Advocate rated it 88 points.

Whisky
ADVOCATE

Master distiller Douglas French unveils the single-barrel results of his latest heritage corn experiments: a dry and spicy nose with graham cracker, cornbread, red licorice, buttered corncobs, and a cloud of spices. It's a big mouthful with flavors of fruit concentrate, red bell pepper, baked orange, clove, star anise, peppercorn, and toffee, with the spices congregating around the tip of the tongue, then a slightly vegetal finish.

SIERRANORTEWHISKEY.COM



ENVASADO DE ORIGEN
HECHO EN MEXICO



Sierra Norte Distilling started with Master Distiller Douglas French's passion to transform different varieties of ancient Oaxacan corn into a series of outstanding whiskies. Each corn variety is double-distilled and then matured in single French oak casks to showcase its nuanced, individual character.

SPECIFICATIONS

SINGLE BARREL WHISKEY - NATIVE OAXACAN RED CORN			
Sierra Norte Single Barrel Red Corn Whiskey is smooth Mexican whiskey crafted from rare red heirloom corn, distilled in small batches in Oaxaca. Notes of graham cracker, spices, and buttered corn with a spicy, vegetal finish.		MASTER DISTILLER <i>Douglas French</i>	
CATEGORY	MEXICAN WHISKEY		
MASH BILL	85% NATIVE OAXACAN RED CORN / 15% MALTED BARLEY		
MILLING	HAMMER MILL		
FERMENTATION	OPEN IN STAINLESS STEEL VATS		
YEAST	NATURAL		
FIRST DISTILLATION	STAINLESS STEEL POT STILL		
SECOND DISTILLATION	COPPER POT STILL (SLOW DISTILLATION)		
AGING METHOD	FRENCH OAK BARRELS		
AGE	MINIMUM OF 2 YEARS		
BOTTLING METHOD	SINGLE BARREL BOTTLING		
REGION	OAXACA	VILLAGE	
		SAN AGUSTÍN DE LAS JUNTAS	
	45% ABV	90 PROOF	750ML

TASTING NOTES

NOSE: Graham cracker, spices, cornbread, buttered corn
 PALATE: Orange, red bell pepper, peppercorn, toffee
 FINISH: Spices (clove, star anise)
 COLOR: Caramel

Distilled and bottled exclusively by Scorpion Mezcal S.A. de C.V., Oaxaca, Mexico
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1 BOTTLE (750 ML)



12 BOTTLES (9 L CASE)

