

WHISKEY MAÍZ NATION

AÑEJO

MAESTRO DESTILADOR - Jonathan Barbieri

MASHBILL - 94% native corn, 6% malted barley

MAÍZ NATIVO - Bolita, Chalqueño, Olotillo, Tepecintle

DISTILLERY - Aged at SolCraft, San Agustín Etla, Oaxaca

CRUSH - Austrian stone mill, finely ground

MASHING - 700L stainless steel tuns with rainwater

FERMENTATION - 5 days in 500L stainless steel vats with sour mash and pulque

DISTILLATION - Solar powered copper alembics: first pass 600L / second pass 350L

BARREL ENTRY PROOF - 50% ABV

AGE - Varies by batch

BARRELS - New 200L & 100L white American oak, No. 4 char

ADJUSTMENT METHOD - With barrel aged rainwater

ABV - 48% ABV

TASTING NOTES -

AROMA - Cedar, toffee, green apple

TASTE - Cacao, orange peel, oolong

TEXTURE - Spicy, warming, juicy

