

WHISKEY MAÍZ NATION BLANCO

MAESTRO DESTILADOR - Jonathan Barbieri

MASHBILL - 94% native corn, 6% malted barley

MAÍZ NATIVO - Bolita, Chalqueño, Olotillo, Tepecintle

DISTILLERY - SolCraft, San Agustín Etla, Oaxaca

CRUSH - Austrian stone mill, finely ground

WATER SOURCE - 100% rainwater for both mashing & fermenting

MASHING - 700L stainless steel tuns with 100% 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

ADJUSTMENT METHOD - 100% rainwater

ABV - 48% ABV

TASTING NOTES -

AROMA - Marzipan, rose petal, apricot pit

TASTE - Golden raisins, sweet corn, floral bouquet

TEXTURE - Tingle, silky, dry grip

