

WHISKEY MAÍZ NATION

RYE

MAESTRO DESTILADOR - Jonathan Barbieri

MASHBILL - 85% rye, 10% native corn, 5% malted barley

OAXACAN GROWN RYE - Rarely grown in Oaxaca, the few plots that do exist are above 9000' elevation

DISTILLERY - SolCraft, San Agustín Etla, Oaxaca

CRUSH - Austrian stone mill, finely ground

MASHING - 700L stainless steel tuns with 100% rainwater

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

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

BARREL ENTRY PROOF - 50% ABV

AGE - Varies by batch, minimum 2 years

BARRELS - 200L & 100L deeply charred white American oak, utilizing some 'U-stave' 200L barrels

ADJUSTMENT METHOD - With barrel aged rainwater

ABV - 44%

TASTING NOTES -

AROMA - apple pie, orange peel, leather

TASTE - breakfast pastry, almonds, rye spice

TEXTURE - luscious, tingling, persistent

