

# LOT

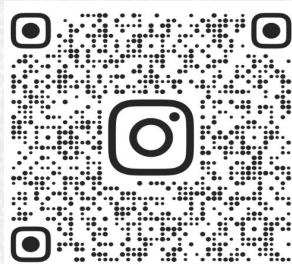
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# BRANDS

## Maíz Nation Spec Sheets



[lot001brands.com](http://lot001brands.com)



@LOT001BRANDS



# WHISKEY MAIZ NATION

**100% SOLAR POWER ☀️ 100% RAINWATER**

**Maíz Nation is a whiskey rooted by terroir.** It showcases the work of Native farmers throughout Oaxaca, helping bring attention to their traditional cultivation methods of corn and other grains. Beyond the classic definition of sense of place, it supports the notion that terroir encompasses community, families, and history, which ultimately shape culture.



The corn varieties used to make their Native Corn Whiskey have been cultivated over 6,500 years and are a part of what shapes regional identities. The whiskey enjoyed from these bottles benefits farming practices that utilize soil conservation and community seed banks, which in turn promotes food sovereignty.

**DRINK TO ENJOY, ENJOY TO PRESERVE**



# SolCraft Distillery

The solar distillery of Oaxaca & home of Maíz Nation



**THE FIRST WHISKEY IN THE WORLD TO BE MADE 100% OFF-GRID**

Powered by 100% solar energy

Mashed & proofed with 100% collected rainwater

Processing of 100% of stillage back to clean water

Daily operations save energy through gravity assisted workflow, high efficiency thermal jackets for mashing & distilling, & a low amperage Austrian grain mill.



All stillage is treated by a multi-step system that includes de-acidification pools, an aerated algae pond, rhizome filtration system, and solar evaporator that returns clean, pH-neutral water to the local ecosystem.

All the water used for the facility is collected from rainfall & stored in large underground cisterns.

This is the most environmentally ideal distillery & aims to act as a resource of education for all distillers.



# 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 Etlá, Oaxaca

**CRUSH** - Austrian stone mill, finely ground

**WATER SOURCE** - 100% rainwater for both mashing & fermenting

**MASH** - 960L stainless steel tuns, heated by solar powered thermal jackets

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

**DISTILLATION** - Copper alembics of 600L & 350L, heated by solar powered thermal jackets

**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





# 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 Etna, Oaxaca

**CRUSH** - Austrian stone mill, finely ground

**MASH** - 960L stainless steel tuns, heated by solar powered thermal jackets

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

**DISTILLATION** - Copper alembics of 600L & 350L, heated by solar powered thermal jackets

**BARREL ENTRY PROOF** - 50% ABV

**AGE** - Varies by batch

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

**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





# WHISKEY MAÍZ NATION

## SELECCIÓN BARBIERI

Selección Barbieri is a series of releases that expresses the creativity, heart, and ongoing pursuit of discovery by Maestro Destilador Jonathan Barbieri. As a painter eventually turned distiller, his inspiring path will continue to produce art in the form of whiskeys with varying mashbills and diverse flavor profiles. These will be very small batches and single barrels, coming available whenever the maker and the whiskey agree that the time is right.

**MAESTRO DESTILADOR** - Jonathan Barbieri

**MASHBILL** - Native corn, rye, wheat, & malted barley, percentages vary by batch

**DISTILLERY** - Aged at SolCraft, San Agustín Etna, Oaxaca

**CRUSH** - Austrian stone mill, finely ground

**MASH** - 960L stainless steel tuns, heated by solar powered thermal jackets

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

**DISTILLATION** - Copper alembics of 600L & 350L, heated by solar powered thermal jackets

**BARREL ENTRY PROOF** - 50% ABV

**AGE** - Varies by batch

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

**ADJUSTMENT METHOD** - If adjusted, done so with barrel aged rainwater

**BATCHES RELEASE** - Visit [lot001brands.com](http://lot001brands.com) for more information on specific batches



Here's to "mining the soul from a thing"



# WHISKEY MAÍZ NATION

RYE - *coming soon*

**MAESTRO DESTILADOR** - Jonathan Barbieri

**MASHBILL** - 95% rye, 5% malted barley

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

**DISTILLERY** - SolCraft, San Agustín Etlá, Oaxaca

**CRUSH** - Austrian stone mill, finely ground

**MASH** - 700L stainless steel tuns with rainwater, heated by solar powered thermal jackets

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

**DISTILLATION** - Copper alembics of 600L & 350L, heated by solar powered thermal jackets

**BARREL ENTRY PROOF** - 50% ABV

**AGE** - Varies by batch

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

**ADJUSTMENT METHOD** - With barrel aged rainwater

**ABV** - Varies by batch

**TASTING NOTES** - *coming soon*

AROMA -

TASTE -

TEXTURE -

