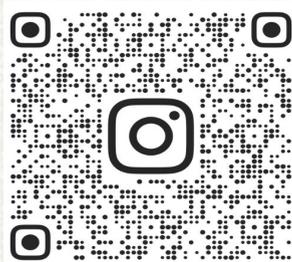




**Lot001 Brands Portfolio  
2024**



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



@LOT001BRANDS

# MI CASA®

SINGLE ESTATE TEQUILA DE MICHOACÁN



When Ezequiel Rodriguez took over the family estate in Michoacán his dream was to grow the best agave while creating an agricultural project that's both inclusive and supportive of the local community. With his wife, Carmen, and their children, Cristina and Eli, and with help from good friends they began to plant agave in the early 2000's.

Made with 100% estate grown agave from Michoacán and distilled to the family's high standards in Arandas, this was the first Tequila of its kind. The Rodriguez family began importing Mi Casa to the U.S. but after a time the project went dormant. All the while a production run sat patiently, getting ready for the right moment.

This is truly unique tequila with a beautifully updated identity. What makes this release so special is that Mi Casa is relaunching with three expressions, all distilled in 2011 and left to condition in tanks or age barrels.

Lot001 Brands happily offers:

- Single Barrel 9yr Extra Añejo
- Small Batch 9yr Extra Añejo
- Blanco, with over 10 years of conditioning



# SINGLE BARREL 9 YR EXTRA AÑEJO



For all you Unicorn Hunters, this is TRUE single barrel Tequila and 9 years old at that. The barrels were left untouched for 9 years - NO REBARRELING 🙄🤪😁! Rebarreling is a practice that is common with aged tequila to increase yield because it reduces evaporation by keeping your barrels topped off. The downside, from our perspective, is that it blends the barrels in the batch, thus minimizing the uniqueness from barrel to barrel.

In 2011, 118 barrels were filled. They were allowed to sit undisturbed until the summer of 2020. The distillery was going to expand and the barrels needed to move. We did some of the hardest work you can imagine; tasting each barrel at barrel proof plus four levels of dilution. Now we happily share the results:

- 41 Single Barrels - we looked for the perfect balance, most are bottled between 45% - 55% ABV with a few at their best below 45%.
- Each barrel gave a unique angel share so we decided to average the costs to four tiers that will be released over two years.



The color spectrum of true single barrel Tequila

# SINGLE BARREL BREAKDOWN

The angels took their share here! Due to a large range of yields from these barrels, there are four corresponding price tiers.

## Tier 1

- ❖ 11 barrels
- ❖ Yields are from 28 to 47 bottles

## Tier 2

- ❖ 9 barrels
- ❖ Yields are from 47 to 93 bottles

## Tier 3

- ❖ 13 barrels
- ❖ Yields are from 97 to 136 bottles

## Tier 4

- ❖ 7 barrels
- ❖ Yields are from 150 to 185 bottles

\*\*Single barrels are for sale to distributors as full batches only\*\*



Do you like to geek out? We do! On the back of each label there is a map showing where your barrel was stored. The Cask ID or Lote No. are the same and tell you how to find your barrel.

For instance Cask ID XA9/17A is broken down by -

- XA - Extra Añejo
- 9 - 9 years old
- 17 - barrel number in stack
- A - Estiba (stack) A

Here are some relative conditions affecting the aging -

- Estiba A was at the perimeter Estiba B was one stack in from the edge
  - In general A was slightly cooler than B
- The left edge of the stacks were adjacent to production and the right edge adjacent to more stacks of barrels
  - The temperature goes from cooler to warmer as we go from left to right
- In typical form, the barrels on top were aging in warmer conditions than the barrels on the bottom.

# SMALL BATCH 9 YR EXTRA AÑEJO

Mi Casa partner Eli Rodriguez took on the task of blending barrels for the Small Batch series. The goal was to find balance and harmony. We think he nailed it! Each batch is between 6 and 12 barrels, making them unique and collectable. Lot001 Brands will be releasing one Small Batch at a time, nation wide.



## Batch 1

- ❖ 8 barrel blend of 9yr XA
- ❖ 661 bottles
- ❖ 43% ABV

## Batch 2

- ❖ 8 barrel blend of 9 yr XA
- ❖ 683 bottles
- ❖ 44% ABV

## Batch 3

- ❖ 8 barrel blend of 9 yr XA
- ❖ 958 bottles
- ❖ 43% ABV

## Batch 4

- ❖ 9 barrel blend of 9 yr XA
- ❖ 843 bottles
- ❖ 45% ABV

## Batch 5

- ❖ 7 barrel blend of 9 yr XA
- ❖ 993 bottles
- ❖ 46% ABV

## Batch 6

- ❖ 12 barrel blend of 9 yr XA
- ❖ 1776 bottles
- ❖ 45% ABV

# BLANCO

If you are anything like us then you...

## Appreciate mature blancos ✓

- ❖ The Blanco Tequila for this release of Mi Casa was distilled in 2011, 12 years ago. It was stored in a neutral stainless steel tank, at full strength, for 10 years. Then it was proofed and bottled, adding almost two years in glass.
- ❖ More unicorn hear - the next release of blanco will not be held for 12 years before its release. This is rare and limited opportunity.

## Love spirits with power ✓

- ❖ After tasting it at multiple strengths, we found that it shined the brightest at 45.5% ABV.
- ❖ It totally delivers on flavor without any compromise on texture!

## Love Tequila made with mature agave ✓

- ❖ This agave was harvested between 7 - 8 years old
- ❖ With an average of 32 brix

## Love Tequila made from 3 ingredients ✓

- ❖ Agave
- ❖ Yeast
- ❖ Water



# M I C A S A<sup>®</sup>

SINGLE ESTATE TEQUILA DE MICHOACÁN



## PRODUCTION SPECIFICATIONS

**AGAVE** - 100% estate grown A. Tequilana Weber Azul

**STATE** - Michoacán

**VILLAGE** - El Cucuno

**ELEVATION** - 1,858m or 6,095 ft

**HARVEST** - March 2011 (dry season), 7-8 years old, agv. brix of 32

**DISTILLERY** - Casa Tequilera de Arandas NOM 1499, Jalisco

**ROAST** - 17 hours in an autoclave at low pressure

**MILL** - Roller mill

**FERMENTATION** - Natural, with champagne yeast in stainless steel tanks without bagasso

**DISTILLATION** - Twice, in stainless steel pots with copper condenser coils, April 2011

**AGING** - Filled in May, 2011 and emptied in August, 2020

**BARRELS** - 4 to 5 times used Jack Daniels and Evan Williams barrels

**AGE** - 9 year extra añejo

**BLANCO CONDITIONING** - 10 years in covered stainless steel tanks at batch proof (54.5% ABV)

**PROOFING WATER** - distilled water

**SINGLE BARREL BOTTLING PROOF** - Between 42% and 55% ABV

**SMALL BATCH BOTTLING PROOF** - Between 43% and 46% ABV

**BLANCO BOTTLING PROOF** - 45.5% ABV

# RANCHO TEPÚA BACANORA



The Contreras family have been ranching the land in Aconchi, Sonora for generations and continue to do so. Their ranch is in the middle of Bacanora country and is a pristine habitat not so different from when the family settled there 5 generations ago. From 1915-1992 alcohol was prohibited in Sonora so the Contreras family, like many others, took to clandestine distillation. This forced Vinateros to make various compromises in order to avoid the law. Through the 1990's, after the prohibition was lifted, the Contreras family began marketing their Bacanora locally. In early 2000, Roberto Sr. and Roberto Jr. created the brand Rancho Tepúa. With a commitment to quality, they were determined in leading the category back to its former glory. They believe in a rising tide and over the years they have donated older stills to friends. In 2011 they were the first to legally export Bacanora to the U.S. and in 2016 the first in Europe. They have a great passion for the art and craft of distillation. Historically working with only estate grown agave, they have been buying agave from southern ranchers since the devastating frosts of 2010. Their pursuits continue to bring new knowledge - they now only replant on south facing parts of the ranch. Soon they will be able to return to 100% estate grown agave. In 2020 they began to explore beyond Bacanora with the release of their first batches of Lechuguilla and Palmilla.

RANCHO  
**TEPÚA**  
 BACANORA  
 BLANCO

SPIRIT DISTILLED  
 FROM 100% AGAVE

HECHO EN EL RÍO SONORA, MÉXICO

VINATERO: Roberto Contreras	AGAVE: 100% Agave Pacifica (Agave Angustifolia Haw, Maguey Bacanora)
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jaibica)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
ALC. BY VOL.:	
LOT NUMBER: BAC-	LITERS PRODUCED:

SONORA | DENOMINACIÓN DE ORIGEN PROTEGIDA  
 PRODUCCIÓN LIMITADA - ENVASADO DE ORIGEN

RANCHO  
**TEPÚA**  
 RESERVA DEL VINATERO  
 LECHUGUILLA  
 BLANCO

SPIRIT DISTILLED  
 FROM 100% AGAVE

VINATERO: Roberto Contreras	AGAVE: 100% Wild Sonoran Agave shrevei (Lechuguilla)
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jaibica)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
ALC. BY VOL.:	
LOT NUMBER: LEC-	LITERS PRODUCED:

HECHO EN EL RÍO SONORA, MÉXICO  
 PRODUCCIÓN LIMITADA  
 ENVASADO DE ORIGEN

750ml

RANCHO  
**TEPÚA**  
 RESERVA DEL VINATERO  
 PALMILLA  
 BLANCO

SPIRIT DISTILLED  
 FROM 100% SOTOL

VINATERO: Roberto Contreras	AGAVE: 100% Wild Sonoran Dasylirion wheeleri (Palmilla)
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jaibica)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
ALC. BY VOL.:	
LOT NUMBER: PAL-	LITERS PRODUCED:

HECHO EN EL RÍO SONORA, MÉXICO

# RANCHO TEPÚA

## BACANORA

### RANCHO TEPÚA

Rancho Tepúa is the name of the ranch that the Contreras family have lived and worked on for five generations. They have 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora, along with other traditional spirits of Sonora.

### BACANORA

Bacanora is an agave spirit made in the state of Sonora. There is a long history of distillation in this region, but due to a 77 year prohibition few people have had the opportunity to try spirits from it until recently. You can find producers like Rancho Tepúa that use traditional methods (think mezcal) and others that have a more modern approach (think tequila). While there are a variety of agave species found in the region, only Pacifica can be used as stated by the denomination of origin.

### VINATERO

Roberto Contreras

### MAGUEY (AGAVE)

Pacífica (A. Angustifolia)

### VILLAGE

Aconchi, El Río Sonora, Sierra Madre Occidental, Sonora, Mexico

### OVEN / FUEL

Cylindrical pit / mesquite

### MILL

Mechanical

### FERMENT

Wild fermented in stainless steel for 8-12 days (with bagasso)

### DISTILLATION

2x in alembic of copper (with bagasso)

### NOTES

Aroma - bright and fruity

Taste - orange blossom, potting soil, mesquite

Texture - medium body and finish

### ABV

Varies by batch



# RANCHO TEPÚA

## LECHUGUILLA

### RANCHO TEPÚA

Rancho Tepúa is the name of the ranch that the Contreras family have lived and worked on for five generations. They have 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora, along with other traditional spirits of Sonora.

### RESERVA DEL VINATERO - LECHUGUILLA

This is a series of expressions that explore spirits in Sonora beyond the denomination of origin of Bacanora. Lechuguilla is the Sonoran term for any destilado de agave that is not Bacanora. There are primarily three types of agave that are used to make Lechuguilla - A. Palmeri in the north, A. Shrevei in the central and A. Bovicornuta in the south.

### VINATERO

Roberto Contreras

### MAGUEY (AGAVE)

(A. Shrevei)

### VILLAGE

Aconchi, El Río Sonora, Sierra Madre Occidental, Sonora, Mexico

### OVEN / FUEL

Cylindrical pit / mesquite

### MILL

Mechanical

### FERMENT

Wild fermented in stainless steel for 8-10 days (with bagasso)

### DISTILLATION

2x in alembic of copper (with bagasso)

### NOTES

Aroma - cucumber peel, curry leaf, ripe mango

Taste - sandalwood, cucumber, amaretto cookie

Texture - medium full mouth feel, long bright finish, full mouth numbing



# RANCHO TEPÚA

## PALMILLA

### RANCHO TEPÚA

Rancho Tepúa is the name of the ranch that the Contreras family have lived and worked on for five generations. They have 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora, along with other traditional spirits of Sonora.

### RESERVA DEL VINATERO - PALMILLA

This is a series of expressions exploring beyond the denomination of origin of bacanora. Palmilla is the Sonoran term for the sotol plant and the spirits from it.

### VINATERO

Roberto Contreras

### SOTOL

Wild Palmilla, Dasyliiron Wheeleri foraged within Rancho Tepua

### VILLAGE

Aconchi, El Río Sonora, Sierra Madre Occidental, Sonora, Mexico

### OVEN / FUEL

Cylindrical pit / mesquite

### MILL

Mechanical

### FERMENT

Wild fermented in stainless steel for 8-12 days (with bagasso)

### DISTILLATION

2x in alembic of copper (with bagasso)

### NOTES

Aroma - fruit cake, cucumber jelly, tahini

Taste - sweet pear, spicy escabeche, desert dust, thyme

Texture - medium full, drying and dusty, long and lingering

### ABV

Varies by batch

### SUGGESTED PAIRINGS

Munster from France, which has a medium body, strong flavor and pleasantly pungent aroma.





# PAREJO

the benchmark of Chihuahuan spirits



Parejo is the term used by a vinatero to describe when a sotol is perfect. They read the ABV of the spirit by passing it from one cuerno to another. They adjust by adding spring water until the perlas form from the center. Each expression by Parejo is a result of generations of experience, and the resulting sotol and lechuguillas are exquisite - like a work of art.



Parejo is founded by Jorge Caldera, who has devoted 13 years to studying the native spirits of Chihuahua, throughout that time meeting producers and building friendships. For many years, viñatas were considered illegal by the government. Because of this, Jorge found that a shared struggle existed among the maestros. Unfortunately, their craft was considered taboo.

He first found himself with maestros from the desert, in hidden towns seemingly in the middle of nowhere but connected through the joyous simplicity of their lives. Later, he went to the forests and spent time with maestros who held a long and rich history in sotol production. He absorbed their stories and they became a sort of extended family for him. He then encountered maestros from the tropical areas of Chihuahua who continue to craft lechuguilla using traditional methods. All of these experiences added to his understanding, appreciation, and love for the spirits of his homeland.

The goal of Parejo from the outset was to recapture the historical taste of sotol, which have become like an endangered species. Conversations with vinateros revealed a recurring term: "PAREJO." It became clear that this word was used to describe great sotol, and Jorge wanted to share that perfection. He works directly with the producers, immersing himself in every aspect of sotol and lechuguilla production - from the plant to the perlas.

**With Parejo, we have an opportunity to celebrate what was once Clandestine.**



# PAREJO

the benchmark of Chihuahuan spirits

Terroir and production style dictate the captivating profiles of Sotol and Lechuguilla. Parejo celebrates the regionality of plant species and the individuality of producers and their practice. There are three general regions for these spirits in Chihuahua, each with their own personality. We encourage you to explore how these influences affect your experience.

## DESERT REGION

Sotol made by la Familia Arrieta - primarily with *Leiophyllum* and occasionally with *Texanum*. Elevation is below 4,000' and the climate is hot and extremely arid.

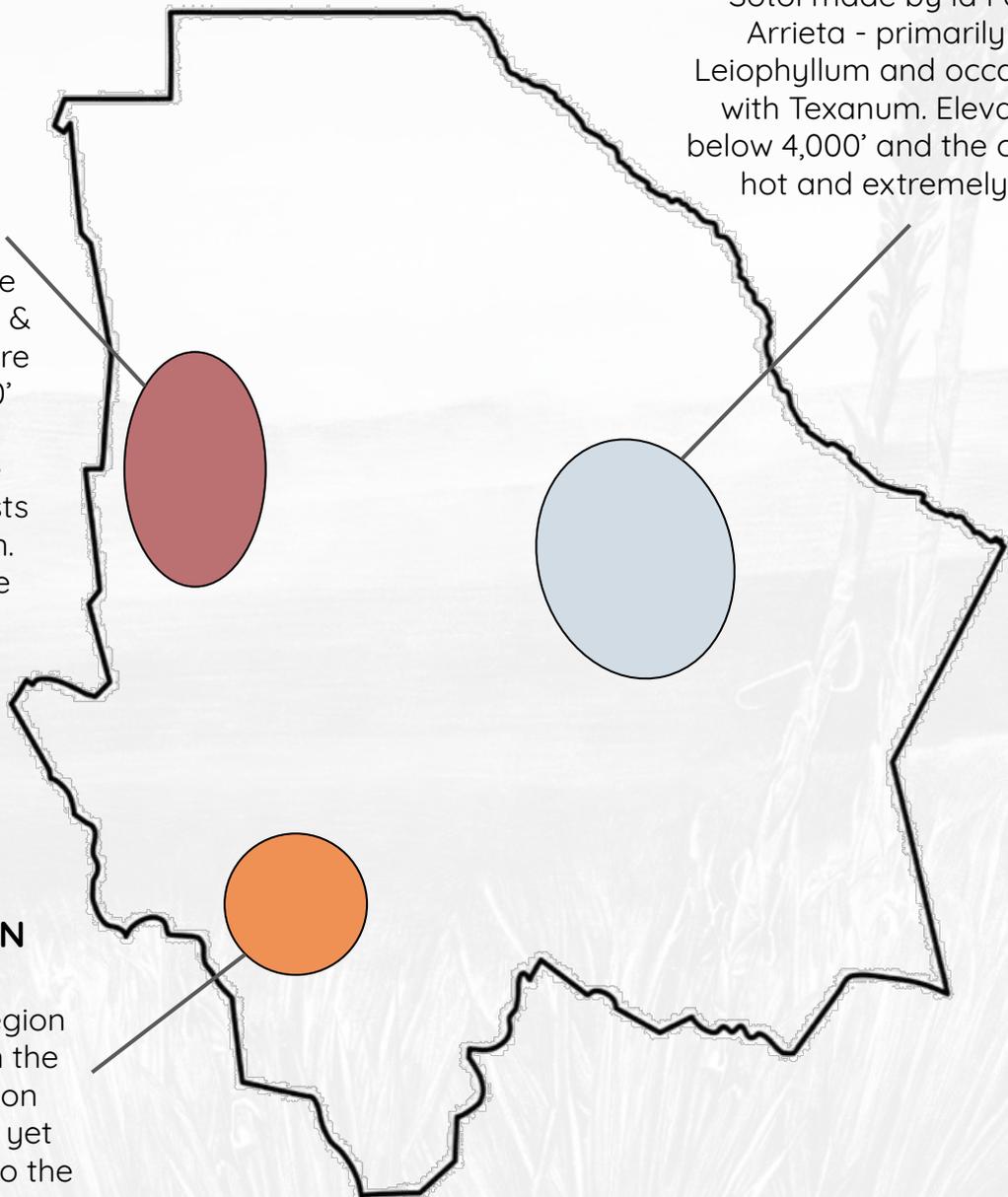
## FOREST REGION

Sotol & Lechuguilla made by Bienvenido Fernández & Juan Fernández. Plants are collected at nearly 7,000' where it is cooler in the winter and humid in the summer. Coniferous forests and mountainous terrain. Production is done in the city of Madera.

## TROPICAL REGION

*Coming soon*

Lechuguilla from this region will soon be included in the Parejo line. An elevation below 2000' will bring yet another distinct terroir to the comparative experience.





# FAMILIA ARRIETA - LEIOPHYLLUM DESERT SOTOL

**MAESTRO VINATEROS** - Arrieta brothers , 5th generation

**RAW MATERIAL** - 100% wild Dasylirion Leiophyllum (the sotol plant)

**VIÑATA** - Chorreras, Chihuahua, MX

**PLANT SOURCE** - Coyame, Chihuahua, MX

**SOURCE CLIMATE** - Extremely arid, little precipitation, elevation 3,800'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with poplar wood, covered with volcanic stone

**CRUSH** - By hand with axe

**WILD FERMENTATION** - 7-10 days with ambient yeast in stainless steel & wood

**DISTILLATION** - Slow & steady in copper alembic fired by poplar wood

**ADJUSTMENT METHOD** - With colas & well water until it is parejo

## TASTING NOTES -

AROMA - Chocolate, dried chilis, clay

TASTE - Charred nuts, pineapple, bitter greens

TEXTURE - Friendly with a slight prickle

## BATCHES RELEASED -

FA-LEI-01: June 2022, 47.5% ABV, rested 15 months in glass





# BIENVENIDO FERNÁNDEZ - CEDROSANUM DESERT SOTOL

**MAESTRO VINATERO** - Bienvenido Fernández, 4th generation

**RAW MATERIAL** - 100% wild Dasylirion Cedrosanum (the sotol plant)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Mapimí, Durango, MX

**SOURCE CLIMATE** - Hot summers & mild, dry winters, elevation 4,250'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

## TASTING NOTES -

AROMA - Banana pudding, pine, wet earth

TASTE - Citrus, red hots, walnuts

TEXTURE - Enticing, complex, chewy

## BATCHES RELEASED -

BF-CED-01: Oct. 2022, 51.12% ABV, rested 11 months in glass

BF-CED-02: Dec. 2022, 48.37% ABV, rested 9 months in glass





# BIENVENIDO FERNÁNDEZ - WHEELERI FOREST SOTOL

**MAESTRO VINATERO** - Bienvenido Fernández, 4th generation

**RAW MATERIAL** - 100% wild Dasylirion Wheeleri (the sotol plant)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Madera, Chihuahua, MX

**SOURCE CLIMATE** - Borders coniferous forests & arid high desert, humid summers but cold & dry winters, elevation 6,900'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

## TASTING NOTES -

AROMA - Orange zest, rosemary, juniper

TASTE - Pine sap, maple syrup, Lime pith

TEXTURE - Sticky, idling, satisfying

## BATCHES RELEASED -

BF-WHE-01: June 2022, 49.4% ABV, rested 15 months in glass

BF-WHE-02: Jan. 2023, 49.13% ABV, rested 8 months in glass





# JUAN FERNÁNDEZ - WHEELERI FOREST SOTOL

**MAESTRO VINATERO** - Juan Fernández, 4th generation

**RAW MATERIAL** - 100% wild Dasylirion Wheeleri (the sotol plant)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Las Escobas, Chihuahua, MX

**SOURCE CLIMATE** - Coniferous forests, humid summers but cold & dry winters, elevation 5,000' to 7,000'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

## TASTING NOTES -

AROMA - Ripe tropical fruit, pencil shavings, floral

TASTE - Baked ham, creamed corn, lemon

TEXTURE - Tingly, lactic, energetic

## BATCHES RELEASED -

JF-WHE-01: June 2023, 47.39% ABV, rested 3 months in glass





# JUAN FERNÁNDEZ - CENIZO FOREST LECHUGUILLA

**MAESTRO VINATERO** - Juan Fernández, 4th generation

**RAW MATERIAL** - 100% wild Maguey Cenizo (the agave plant)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Las Escobas, Chihuahua, MX

**SOURCE CLIMATE** - Coniferous forests, humid summers but cold & dry winters, elevation 6,900'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

## TASTING NOTES -

AROMA - Wet slate, jerky, ripe papaya

TASTE - Salt water taffy, watermelon, flint

TEXTURE - Mineral dry, oily mid-palate, mouthwatering

## BATCHES RELEASED -

JF-CEN-01: June 2023, 46.02% ABV, rested 3 months in glass





# JUAN FERNÁNDEZ - ENSAMBLE FOREST LECHUGUILLA

**MAESTRO VINATERO** - Juan Fernández, 4th generation

**RAW MATERIAL** - 60% wild Dasylirion Wheeleri / 40% wild Maguey Cenizo (the sotol & agave plants)

**VIÑATA** - Madera, Chihuahua, MX

**PLANT SOURCE** - Las Escobas, Chihuahua, MX

**SOURCE CLIMATE** - Coniferous forests, humid summers but cold & dry winters, elevation 6,900'

**PLANT MATURITY** - Madurado en verde 15 years

**ROAST** - 3 days in an underground conical horno with pine wood, covered with volcanic stone

**CRUSH** - Mechanical

**WILD FERMENTATION** - 7 days in stainless steel & tomba

**DISTILLATION** - Stainless steel alembic, first with pine wood & then with gas

**ADJUSTMENT METHOD** - With colas until it is parejo

**TASTING NOTES** -

AROMA - Warming spices, tropical fruits, browned butter

TASTE - Woodsy, eucalyptus, pine needles

TEXTURE - Balanced, kind, refreshing

**BATCHES RELEASED** -

JF-ENS-01: June 2023, 46.39% ABV, rested 3 months in glass



# PELACAÑAS

## RON AGRÍCOLA

This rum is made from 100% fresh pressed sugarcane juice, estate grown in the shadow of Volcán de Tequila in Jalisco. With wood fermentation, copper pot distillation, and passionate hands, Pelacañas is intensely fresh, bold, and balanced. It is bound to intrigue.

Pelacañas was created as a tribute to the family of Hacienda el Carmen. The hacienda was purchased by Pablo Serrano in 1964. His daughter Martha, for the first time in their family history, balanced the family trust in a way that equally empowered all six of her children. This opened the door for Mónica, the youngest, and her sister, Gabriela, to bring new life to the hacienda, transforming it from historic landmark to a luxury hotel and spa. Inspired by more than 300 years of farming sugar cane, the family legacy continues as Gaby and Moni join in this next adventure - PELACAÑAS RON AGRÍCOLA.



# PELACAÑAS BLANCO

**MAESTRO DESTILADOR** - Juan Ramon Barba Anza

**FOGONERO** - Raul Martínez Vázquez

**FIELD FOREMAN** - Jesús Noriega Rodriguez

**INGREDIENTS** - 100% fresh pressed sugar cane juice, brewers yeast, filtered well water

**CANE** - La Milagrosa, La Morada, La Colmex

**LOCATION** - Ahualulco Valley with clay loam and volcanic soil

**DISTILLERY** - Hacienda el Carmen, Jalisco, MX

**CRUSH** - Brazilian mechanical sugar cane mill

**FERMENTATION** - 2-3 days in open top pine vats of 6000L

**DISTILLATION** - 2x, first in a stainless steel alembic and then rectified in a copper pot to approximately 55% ABV

**ADJUSTMENT METHOD** - Filtered well water

**ABV** - 44% ABV

**TASTING NOTES** -

AROMA - truffle, succotash, steamed cane juice

TASTE - dried mango, bitter greens, pulque

TEXTURE - juicy, round, dry



# PELACAÑAS

## LLAMARADA

**MAESTRO DESTILADOR** - Juan Ramon Barba Anza

**FOGONERO** - Raul Martínez Vázquez

**FIELD FOREMAN** - Jesús Noriega Rodriguez

**INGREDIENTS** - 100% fresh pressed sugar cane juice, brewers yeast, filtered well water

**CANE** - La Milagrosa, La Morada, La Colmex

**LOCATION** - Ahualulco Valley with clay loam and volcanic soil

**DISTILLERY** - Hacienda el Carmen, Jalisco, MX

**CRUSH** - Brazilian mechanical sugar cane mill

**FERMENTATION** - 2-3 days in open top pine vats of 6000L

**DISTILLATION** - 2x, first in a stainless steel alembic and then rectified in a copper pot to approximately 55% ABV

**ABV** - Varies by batch

**TASTING NOTES** -

AROMA - ripe papaya, maple sap, fresh cane juice

TASTE - earl grey tea, buttered popcorn, rain

TEXTURE - heady aromatics, powerful and round



# 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

**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



# 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

**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 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

**MASHING** - Solar powered 700L stainless steel tuns

**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** - 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

**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

