



## Maíz Nation Spec Sheets



# 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 varietals 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 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



# 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 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 whiskies 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 Etla, 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 char

**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



# WHISKEY MAÍZ NATION

## MEXICAN SINGLE MALT

**MAESTRO DESTILADOR** - Jonathan Barbieri

**MASHBILL** - 100% malted barley

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

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

**MASHING** - 700L stainless steel tuns with mountain spring water

**FERMENTATION** - 6 days in 500L stainless steel vats

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

**BARREL ENTRY PROOF** - 50% ABV

**AGE** - Varies by batch

**BARRELS** - 200L #4 deep charred white American oak

**ADJUSTMENT METHOD** - None, cask strength

**ABV** - Varies by batch

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



# 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



# 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 charr

**ADJUSTMENT METHOD** - With barrel aged rainwater

**ABV** - 48%-50% 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 whiskies 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 Etla, 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 char

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

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



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# WHISKEY MAÍZ NATION

## RYE

**MAESTRO DESTILADOR** - Jonathan Barbieri

**MASHBILL** - Varies by batch

**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** - Varies by Batch

### TASTING NOTES -

**AROMA** - apple pie, orange peel, leather

**TASTE** - breakfast pastry, almonds, rye spice

**TEXTURE** - luscious, tingling, persistent



# WHISKEY MAÍZ NATION

## MEXICAN SINGLE MALT

**MAESTRO DESTILADOR** - Jonathan Barbieri

**MASHBILL** - 100% malted barley

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

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

**MASHING** - 700L stainless steel tuns with mountain spring water

**FERMENTATION** - 6 days in 500L stainless steel vats

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

**BARREL ENTRY PROOF** - 50% ABV

**AGE** - Varies by batch

**BARRELS** - 200L #4 deep charred white American oak

**ADJUSTMENT METHOD** - None, cask strength

**ABV** - Varies by batch

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

