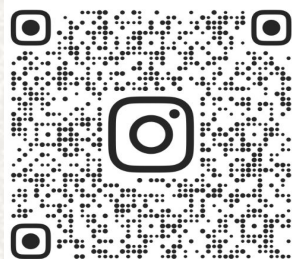




Maíz Nation Spec Sheets



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WHISKEY MAÍZ 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 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 char

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 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 charr

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

BATCHES RELEASE - Visit 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 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 char

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 charr

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

BATCHES RELEASE - Visit 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 - 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 for more information on specific batches

