



**Abasolo 100%
Ancestral Corn Whiskey**



43%

Made from nixtamalized corn (a process that increases the grain's nutritional value; it's used when making masa for tortillas), double-distilled, and aged in new toasted and used oak casks. It's unconventional, as most Mexican corn whiskeys are; the nose has caramel, stewed apples and pears, orange peel, candied almond, and pencil eraser. A bit papery and green on the palate, with Popsicle stick, dried apple rings, and toasted grain, finishing hot and short.



—Vol. 29, #5

