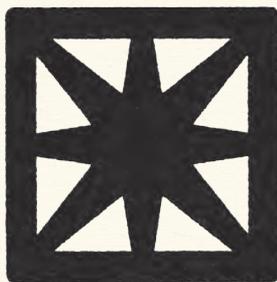




FROM THE
BIRTHPLACE
OF CORN





DRINK ABASOLO RESPONSIBLY. ABASOLO ANCESTRAL CORN WHISKY. 43% ALC. BY VOL. IMPORTED BY CASA LUMBRE SPIRITS MANHASSET, NY. © 2020

**NUESTRA ALMA ES MAÍZ
NUESTRO CORAZÓN ES MÉXICO**



**OUR SOUL IS CORN.
OUR HEART IS MEXICO.**



FROM THE BIRTHPLACE OF CORN

Mexico is the birthplace of corn. Approximately 10,000 years ago, corn appeared as the fruit of the domestication of teosinte, cultivated by the first farmers of Mesoamerica as a wild species. More than just a crop, corn is the primary food base of all indigenous Mexican culture and a foundational element and valued heirloom in the identity of the country.

At Destilería y Bodega Abasolo, our reverence for ancestral corn informs everything we do—from the design of our distillery through each step of our whisky making process.



A DEDICATED DESTILERÍA

INTRODUCTION



Destilería y Bodega Abasolo is the first and only Mexican distillery built from the ground up and dedicated since its inception to capturing the millenary Mexican culture of corn in whisky. Here on the distillery grounds, the past and present exist side by side just as they do in our bottle, and we work hard to maintain the Alma de la Tierra, which means “Soul of the Earth.”

Built on a property that was originally used for planting and drying corn, the distillery consists of a stable, original cellar, and farmer’s house—along with a modern architectural structure inspired by traditional corn storage systems called “sincolotes”. Every element of the Abasolo distillery is meant to reinforce and reinvent the ancient tradition and contemporary craft that is part of the Abasolo whisky-making process and inherent in contemporary Mexican culture.

The distillery works with local farmers, which helps reduce our carbon footprint and support our local community. And we draw workers from the local community of Jilotepec and other neighboring municipalities, training them in the traditions of ancestral corn and in our innovative whisky production methods.



100% ANCESTRAL CORN

INTRODUCTION



Abasolo Ancestral Corn Whisky is crafted and distilled from 100% Mexican Cacahuazintle (ka · ka · wha · SEENT · lay) corn, which has been cultivated and passed down for more than 200 generations by local farmers for its rich and distinct flavor.

This corn only grows at more than 7,000 feet above sea level and is found exclusively in elevated valleys throughout the States of Mexico, Tlaxcala, and Puebla. Cacahuazintle has large, bulky kernels and is typically used to make pozole, esquites and corn bread when the corn is tender. Unlike GMO corn hybrids, this ancestral corn has been passed down for generations and cultivated for its taste instead of its commercial productivity.

Destilería y Bodega Abasolo works directly with farmers located in the mountainous areas of the State of Mexico. We pay without intermediaries and support our farmers with direct financing.





AUTHENTIC FLAVORS UNCOVERED BY NIXTAMALIZATION

Through Abasolo's unique use of nixtamalization — a 4,000-year-old cooking technique — the deepest notes of our ancestral ingredients are uncovered.

Nixtamalization is a culinary, corn preparation process in which corn is soaked and cooked in an alkaline solution (usually limewater), washed, and then hulled. The resulting whole nixtamal is used in the preparation of pozole and menudo while freshly round nixtamal is made into dough and commonly used to make tortillas, tamales, and hominy.

Abasolo is the only whisky in the world that uses this time-honored process to reveal the true flavors of ancestral corn in our taste profile.



**THE
MAKING
OF
ABASOLO**



**I HARVEST**

Ancestral Cacahuazintle corn is dried in the field before being harvested.

II TRIMMING

Cacahuazintle kernels are separated from each cob by trimming the base of the grains.

III LIMEWATER BATH

Kernels are cooked near the boiling point in a limewater, alkaline solution.

IV SOAKING

Corn is left in the alkaline cooking liquid until kernels soften and hulls are dissolved.

V WASHING

Kernels are washed with fresh water.

VI ROASTING

Nixtamalized corn is dried with hot air and roasted for approximately four hours in an adapted coffee roaster.

VII MILLING

Roasted corn is crushed in a stone tortilla mill until it becomes a fine flour that serves as the base to produce our whisky.

NIXTAMALIZATION, ROASTING, AND MILLING





MALTING

A small fraction of the corn used in the Abasolo whisky mash is malted. Whole grains of cacahuazintle corn are germinated in the dark until the first leaf and first root are formed. The maize is then milled and incorporated into the mash.

MASHING

Abasolo's roasted, nixtamalized corn flour is dissolved in stainless steel tanks with hot water. Malted corn is added to the mix and stirred for several hours. Through this process, starch transforms into wort which can then be fermented by yeast.





SLOW FERMENTATION

Abasolo wort is slowly fermented with a select yeast for more than 120 hours until all sugars are converted into alcohol and other volatile compounds. The fermented wort will go on to distillation, the next phase of the process.



DOUBLE DISTILLATION



Fermented wort is poured into traditional copper stills to make a first distillation where the volatile compounds are trapped, creating a wonderful spirit that emerges at 40% ABV. A second and slow distillation concentrates the alcohol at 62.5% ABV making it ready for aging.

BARREL AGING



The obtained corn distillate is matured in new toasted and used oak casks in an open warehouse with a light roof and no walls. Allowing the natural environment and high altitude of Jilotepec to live, breathe, and interact with our whisky provides a true sense of terroir and contributes to our mouth-feel, adding notes of paprika, white pepper, and minerality.



A NEW TASTE IN WHISKY

COLOR

Pale Gold

NOSE

Toffee, Tart Apple, Chamomile Tea

TASTE

Deep, nuanced notes of roasted corn, honey and vanilla complemented by black tea and leather notes, uncovered in the nixtamalization process. Together, they create a flavor unlike any other whisky.



ABASOLO COCKTAILS





ABASOLO SOLO

INGREDIENTS

2 parts Abasolo Ancestral Corn Whisky

DIRECTIONS

Add Abasolo to the glass of your choice. Raise glass and offer a toast to the birthplace of corn.

GLASSWARE:

Any

GARNISH:

None



ABASOLO ROCKS

ELEMENTS

2 parts Abasolo Ancestral Corn Whisky
2-3 Large Ice Cubes

DIRECTIONS

Add ice cubes to rocks glass and
pour Abasolo into glass.

GLASSWARE:
Rocks Glass

GARNISH:
Orange Slice



JILO OLD FASHIONED

ELEMENTS

2 parts Abasolo Ancestral Corn Whisky
.5 parts Nixta Licor de Elote
3 dashes Angostura Bitters

DIRECTIONS

Add Abasolo, Nixta, and bitters to a
mixing glass. Add ice and stir until
cold and diluted. Pour over a rocks
glass with fresh ice. Zest citrus over
ice and lay garnish atop the ice.

GLASSWARE:
Rocks Glass

GARNISH:
Lemon & Orange Twist



ABASOLO SOUR

ABASOLO COCKTAILS



ELEMENTS

2 parts Abasolo Ancestral Corn Whisky
.75 parts Fresh Lemon Juice
.25 parts Campari
.5 parts Jarabe De Piloncillo
(Piloncillo Syrup)*

DIRECTIONS

Add all ingredients to a cocktail shaker. Add ice and shake until chilled and diluted. Double strain into a chilled Nick and Nora glass. Garnish with cherry.

GLASSWARE:
Coupe or Nick & Nora

GARNISH:
Cherry

** Piloncillo syrup is made with a 1:1 ratio of piloncillo and water.*



MAÍZ BOULEVARDIER

ELEMENTS

- 1.5 parts Abasolo Ancestral Corn Whisky
- .75 parts Sweet Vermouth
- .75 parts Campari

DIRECTIONS

Add all ingredients to a mixing glass, add ice and stir until chilled. Pour into a chilled coupe or rocks glass with fresh ice. Garnish with zested orange.



GLASSWARE:
Coupe or Rocks Glass

GARNISH:
Orange Zest

ABASOLO Y CERVEZA



ELEMENTS

- 2 parts Abasolo Ancestral Corn Whisky
- 1 can or Bottle of Cerveza

DIRECTIONS

Pour Abasolo into shot glass and sip. Follow with cerveza.

GLASSWARE:
Shot Glass & Pint Glass

GARNISH:
None



ELEMENTS

2 parts Abasolo Ancestral Corn Whisky
1 bottle Topo Chico

DIRECTIONS

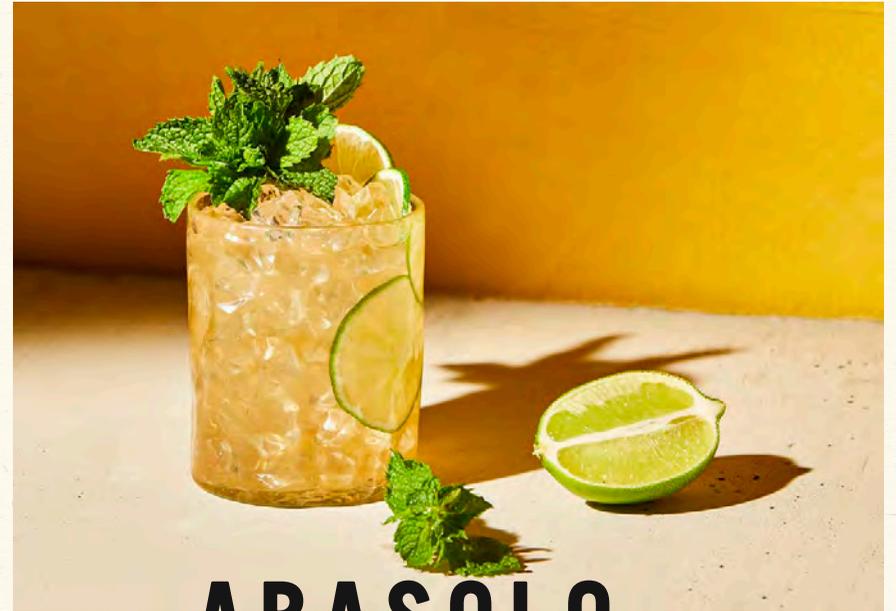
Add rocks to a Collins glass and pour Abasolo. Top with Topo Chico and add orange peel garnish.

ABASOLO Y TOPO



GLASSWARE:
Collins Glass

GARNISH:
Orange Peel



ABASOLO SMASH

ELEMENTS

1.5 parts Abasolo Ancestral Corn Whisky
.75 parts Lime Juice
.75 parts Simple Syrup (1:1)
10 - 12 Mint Leaves
2 dashes Angostura Bitters

DIRECTIONS

Add all ingredients to a cocktail shaker. Add ice, shake, and double strain into a rocks glass with fresh ice. Garnish with a mint bouquet and lemon wheel.

GLASSWARE:
Rocks Glass

GARNISH:
Mint Bouquet & Lime Wheel



ELEMENTS

1.5 parts Abasolo Ancestral Corn Whisky
.5 parts Nixta Licor de Elote
.25 parts Piloncillo Syrup 2:1
3 Dashes Angostura Bitters
15 Mint Leaves

DIRECTIONS

Muddle the mint, bitters and syrup in Julep cup. Add Abasolo and Nixta and stir the mix. Cover with crushed ice and garnish with two full mint florets. Sieve powdered sugar over the top.

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GLASSWARE:

Rocks Glass or Julep Cup

GARNISH:

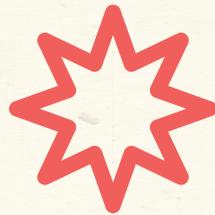
Mint & Powdered Sugar

ABASOLO JULEP



FROM THE BIRTHPLACE
OF CORN





TODOS ESTAMOS
HECHOS DE POLVO DE
ESTRELLAS Y MAIZ.



WE ARE ALL MADE OF
STARDUST & CORN

MEXICAN PROVERB



HONORING THE MEXICAN CULTURE OF CORN

Nixta Licor de Elote is a Mexican corn liqueur made from a base of tender, ancestral cacahuazintle (ka • ka • wha • SEENT • lay) corn, grown in the high valleys and foothills of the Nevado de Toluca volcano. Nixta is produced at the Destilería y Bodega Abasolo, where we honor the Mexican culture of corn and the ancestral craft of nixtamalization—a 4,000 year old Mesoamerican cooking technique that uncovers deep flavors and aromas.



CREATING NIXTA

To create Nixta, the best tender corn of the season is macerated in an exquisite corn distillate and sweetened with clarified sweet wort—both produced from ancestral cacahuazintle grown near our distillery at a height of more than 7,000 feet above sea level. Pure cacahuazintle corn is used in two different stages of development: Cacahuazintle sweet corn is macerated and prepared to extract all its delicate flavor. And ripe, cacahuazintle kernels are nixtamalized to produce a sweet wort and alcohol. Together, these ingredients make Nixta Licor de Elote into a flavorful, versatile liqueur that is true to its origin.



TASTING NOTES

COLOR

Intense straw with golden highlights.

NOSE

Corn bread, toasted corn, vanilla, and caramel.

MOUTH

Notes of sweet corn perfectly balanced with toasted notes of roasted corn, vanilla and caramel.

INGREDIENTS

- 1 part Nixta Licor de Elote
- 1.5 parts Tequila Reposado
- .75 parts Lime Juice
- .25 parts Agave Syrup
- 1 dash Angostura Bitters
- Pinch of salt (optional)

DIRECTIONS

Add all ingredients to a cocktail shaker, add ice and shake. Pour into a rocks glass with fresh ice. Garnish with a lime wheel.



GLASSWARE:
Rocks Glass

GARNISH:
Lime Wheel

**MAÍZ
MARGARITA**

INGREDIENTS

- 1.5 parts Nixta Licor de Elote
- 4 parts Cold Brew
- 1 part Cream (optional)
- .25 parts Rich Simple Syrup

DIRECTIONS

Add all ingredients to a shaker. Shake vigorously and strain over fresh ice into a rocks glass. Garnish with freshly grated cinnamon.



GLASSWARE:
Rocks Glass

GARNISH:
Grated Cinnamon

NIXTA THE AFTERNOON

NIXTA SPRITZ

INGREDIENTS

1.5 parts Nixta Licor de Elote
1 part Amaro Montenegro
.25 parts Lemon Juice
4 parts Seltzer

DIRECTIONS

Pour Nixta, amaro, and lemon juice in a highball glass. Add ice and top with seltzer. Garnish with a long, orange twist.

GLASSWARE:
Collins Glass

GARNISH:
Orange Twist



INGREDIENTS

1.5 parts Nixta Licor de Elote
 .75 parts Reposado Tequila
 .25 parts Fresh Lime Juice
 4-5 Strawberries
 Small piece of peeled ginger
 3 parts ginger beer or Topo Chico

DIRECTIONS

Add all ingredients to blender, except ginger beer/Topo Chico. Blend until strawberries and ginger are pureed. Pour soda of choice into glass, add puree and ice. Garnish with thin slice of ginger and lime wheel.

GLASSWARE:
Collins Glass

GARNISH:
Thin Ginger Slice & Lime Wheel



FRESA BUCK



INGREDIENTS

1.5 parts Nixta Licor de Elote
 10 parts Dry Hard Cider
 2 dashes Angostura Bitters

DIRECTIONS

Add Nixta and bitters to a cider glass. Top with cider and garnish with a thin slice of apple.

GLASSWARE:
Cider Glass

GARNISH:
Thin Apple Slice

MAÍZ Y ACEITE



INGREDIENTS

- 1 parts Nixta Licor de Elote
- 1.5 parts Abasolo Ancestral Corn Whisky
- .25 parts Mr. Black Coffee Liqueur
- .25 parts Fresh Lime Juice
- 3 dashes Angostura bitters

DIRECTIONS

Add all ingredients to a cocktail shaker. Add ice and shake. Strain into a rocks glass with fresh ice. Garnish with 3 coffee beans and an orange twist.

GLASSWARE:
Rocks Glass

GARNISH:
3 Coffee Beans & Orange Twist

LEVANTA MUERTOS



INGREDIENTS

- .5 parts Abasolo Ancestral Corn Whisky
- .25 parts Nixta Licor de Elote
- .25 parts Creme de Cacao
- 2 dashes Bitters

DIRECTIONS

Rim ornate shot glass with cacao powder. Layer Cacao, Nixta and Abasolo in glass.

GLASSWARE:
Shot Glass

GARNISH:
Cacao Powder Rim