



Abasolo Mexican Corn Whisky

From the birthplace of corn and using a unique 4,000-year-old cooking technique, Abasolo captures the deepest notes of their ancestral ingredients to create a whisky with a process and taste profile like no other. 120-hour fermentation and double distillation uncover notes of roasted corn, honey, vanilla, Chamomile tea and leather... Salud

Vol: 10cl | ABV: 43% | Type: Mexican Corn Whisky | Cask: New Toasted and Used Oak

Neat - 30ml in the glass of choice... look at it, smell it, drink it!

Abasolo Press - 30ml over lots of ice, equal measure of Ginger Beer & Soda!

Old Fashioned - 40ml Abasolo, Nixta Corn Liqueur & Bitters over ice!

100ml gives you the chance to try all three!