



NATIVE OAXACAN RAINBOW CORN

Experience the unique flavor of Mexican whiskey made from multicolor corn, hand-selected from Oaxaca's Sierra Norte Mountains. Sierra Norte Single Barrel Whiskey made with heirloom multicolor rainbow corn is a rich, smooth, single-barrel spirit.

Whisky ADVOCATE

Sierra Norte Rainbow Corn Mexican Whiskey is a unique and flavorful spirit that celebrates the diversity of Mexican corn varieties. Made with a blend of rainbow-colored corn varieties, including white, yellow, red, purple, and black corn, this whiskey has a complex and aromatic profile. On the nose, it has notes of sweet corn, dried fruits, and spices, while the palate is rich and full-bodied, with flavors of honey, toasted oak, and a hint of pepper. The finish is long and smooth, with a hint of vanilla and a subtle sweetness. This whiskey is a true expression of Mexican terroir, showcasing the diverse flavors and aromas of the country's corn varieties.

SIERRANORTEWHISKEY.COM



ENVASADO DE ORIGEN
HECHO EN MEXICO

**SIERRA
NORTE***Single Barrel*

MEXICAN WHISKEY

Sierra Norte Distilling started with Master Distiller Douglas French's passion to transform different varieties of ancient Oaxacan corn into a series of outstanding whiskies. Each corn variety is double-distilled and then matured in single French oak casks to showcase its nuanced, individual character.

SPECIFICATIONS

SINGLE BARREL WHISKEY - NATIVE OAXACAN RAINBOW CORN	
Sierra Norte Single Barrel Rainbow Corn Whiskey is a rich, smooth Mexican whiskey combining multicolored corn, distilled in small batches in Oaxaca. Notes of sweet corn, dried fruits, and spices with a smooth finish hinting of vanilla.	MASTER DISTILLER <i>Douglas French</i>
CATEGORY	MEXICAN WHISKEY
MASH BILL	85% NATIVE OAXACAN MULTICOLORED CORN / 15% MALTED BARLEY
MILLING	HAMMER MILL
FERMENTATION	OPEN IN STAINLESS STEEL VATS
YEAST	NATURAL
FIRST DISTILLATION	STAINLESS STEEL POT STILL
SECOND DISTILLATION	COPPER POT STILL (SLOW DISTILLATION)
AGING METHOD	FRENCH OAK BARRELS
AGE	MINIMUM OF 2 YEARS
BOTTLING METHOD	SINGLE BARREL BOTTLING
REGION OAXACA	VILLAGE SAN AGUSTÍN DE LAS JUNTAS
	45% ABV 90 PROOF 750ML

TASTING NOTES

NOSE: Sweet corn, dried fruits, spices
PALATE: Honey, toasted oak, hint of pepper
FINISH: Hints of vanilla, subtle sweetness
COLOR: Caramel

Distilled and bottled exclusively by Scorpion Mezcal S.A. de C.V., Oaxaca, Mexico
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1 BOTTLE (750 ML)



12 BOTTLES (9 L CASE)

