



## NIXTA LICOR DE ELOTE

### Mexican Corn Liqueur

Nixta Licor de Elote is a Mexican corn liqueur made from the tender kernels of an ancestral maize variety named "cacahuazintle", grown in the high valleys and foothills of the Nevado de Toluca volcano. Produced at the Destilería & Bodega Abasolo using a 4,000-year-old Mesoamerican cooking technique of nixtamalization. This method brings out the most intense flavours and aromas of the maize. Nixta is a versatile liquor full of flavour that adds a soft texture to cocktails and can be served neat or over ice.

#### **Tasting notes**

##### **Color**

Intense straw with golden highlights.

##### **Aroma**

Cornbread, toasted corn, vanilla and caramel.

##### **Taste**

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