



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: February 06, 2020

Label Certificate Number: 1079977

Pursuant to the application of : MHW LTD.

Holder of permit/license number : S447507

Brand : ABASOLO ANCESTRAL CORN WHISKY

Class : OTHER IMPORTED WHISKY FB

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 43% ALC/VOL

TTB Number : 19308001000437

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.texas.gov

c/o MHW LTD.
1129 NORTHERN BLVD STE 312
MANHASSET, NY 11030



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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ANCESTRAL
CORN
WHISKY

NIXTAMALIZED
ACCORDING TO
ANCIENT
TRADITIONS

COPPER
POT
DISTILLED

ALMA DE LA TIERRA

ABASOLO®
EL WHISKY DE MEXICO
100% ANCESTRAL CORN

HECHO EN MEXICO

CRAFTED USING THE FINEST CACAHUAZINTLE CORN,
CULTIVATED OVER GENERATIONS FOR ITS DISTINCTIVE
FLAVOR, RESULTING IN A RICH AND SMOOTH WHISKY.

ALC./VOL. 43%
(86 PROOF)

**DESTILERÍA Y
BODEGA ABASOLO**

CONT. NET.
750 ML



Abasolo Ancestral Corn Whisky is crafted and distilled from the finest, non-GMO, Cacahuazintle corn which has been cultivated over generations by local farmers for its distinct, extraordinary flavor. Through our unique use of nixtamalization—a 4000-year-old cooking technique—the deepest notes of these ancestral ingredients are uncovered, resulting in a rich and smooth whisky with notes of roasted grain, vanilla, and honey.



**DESTILERÍA ABASOLO IS DEDICATED TO HONORING MEXICO'S
MILLENNARY CULTURE OF CORN THROUGH THE CREATION AND
PRODUCTION OF EXPRESSIVE, FARM-TO-BOTTLE SPIRITS.**

DISTILLED AND MATURED
AT THE ABASOLO
DISTILLERY IN JILOTEPEC
DE ABASOLO, ESTADO
DE MEXICO.



ABASOLOWHISKY.COM
IMPORTED BY
CASA LUMBRE SPIRITS
MANHASSET, NY

FPD

DISTILLED FROM CORN

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

LA 58, VT/ME-154 REGUND