

STAUNING RYE

FLOOR MALTED RYE WHISKY — 48% ALC./VOL.

**DISTINCTIVE DANISH RYE WHISKY:
BOLD, FRUITY AND SPICY.**

Made using local rye and barley, floor malted, distilled in direct-fired pot stills and matured in virgin American oak barrels.

Tasting notes: Freshly baked rye bread and warm spices on the nose. On the palate ripe cherries, smoked tea, and citrus fruits. The mouthfeel is creamy and full-bodied. Balanced out by vanilla and a peppery finish.



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DANISH WHISKY

SERVING SUGGESTIONS

Neat, on the rocks, or in a
Stauning Danhattan:

5 cl. Stauning Rye
2 cl. sweet vermouth
0,5 cl. cherry syrup
0,5 cl. 'Gammel Dansk' bitter

Mix all ingredients together with ice
in a mixing glass, until cooled. Serve
in a tumbler glass.

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Enjoy Stauning Whisky responsibly