STAUNING SMOKE

SINGLE MALT WHISKY — 46% ALC./VOL.

A CELEBRATION OF DANISH WEST COAST TERROIR: A GENTLY SMOKED AND FRUITY SINGLE MALT WHISKY.

Made using floor malted local barley, dried over local heather and peat, double distilled in direct-fired pot stills and matured in first-fill fortified wine and spirits casks.

Tasting notes: Gentle bonfire smoke combined with elegant citrus notes and honey sweetness on the nose. On the palate rich notes of tobacco, liquorice, walnuts and vanilla. Balanced by the scent of fresh herbs and sweet wood smoke in the finish.









STAUNING DANISH WHISKY Neat, on the rocks, or in a Stauning West Coast Penicillin:

4 cl. Stauning Smoke

2 cl. fresh lemon juice

1 teaspoon of honey Ginger beer

Combine whisky, lemon juice and honey in a highball glass filled with ice. Top with ginger beer and garnish with candied ginger or with a strip of lemon peel.

STAUNING DANISH WHISKY

