



DIRTY BASTARD

**AMERICAN VIRGIN OAK, MEZCAL & STOUT CASK MATURED
SINGLE RYE WHISKY — 53.4% ALC./VOL. — RESEARCH SERIES**

AN EXAMPLE OF OUR LOVE FOR PUSHING THE BOUNDARIES OF WHISKY MAKING - DIRTY BASTARD IS A HOTTAKE ON A NORDIC RYE WHISKY.

Dirty Bastard undergoes a triple maturation process, starting in traditional American virgin oak barrels, then into Mexican mezcal casks - a thrilling transformation that gives birth to a whisky we know as Stauning Bastard. But we didn't stop here. Bastard then boldly steps into the world of beer casks with a finish in Mexican Hot Chocolate Imperial Stout casks from esteemed Danish craft brewery "To Øl". A daring maturation route that gave the Bastard the extra "Dirty" title.

Beer matured in whisky casks is a familiar concept, but reversing the roles is not as common. Our scepticism was replaced with delight when we discovered the result of ageing our whisky in the aromatic To Øl casks. The robust and flavourful stout bestowed its magic on our Bastard, levelling it up to the formidable Dirty Bastard.

The name "Dirty Bastard" holds significance. The whisky's 'dirty' appearance during its beer cask maturation may initially seem off-putting, as the beer casks' sediment clouds the whisky. But we gave it time to settle and reveal a beautifully clear and irresistibly flavourful spirit.

TASTING NOTES

Notes of cereals, cinnamon, cacao, and tobacco on the nose. On the palate dark chocolate, vanilla, roasted nuts, chili, dark beer, hops, and roasted malt.

TECHNICAL DETAILS

- Rye and barley sourced from two local farms.
- Grains floor malted and kiln dried at the distillery.
- Mashbill: Over the years we have experimented with different compositions, which means there will be slight variations from batch to batch, but the overall trend is 60% malted rye and 40% malted barley.
- Double distilled in direct-fired pot stills.
- Matured on-site in heavy charred American virgin oak barrels for 3-4 years.
- Second maturation in mezcal casks for 6-12 months.
- Third maturation in Mexican Hot Chocolate Imperial Stout casks from Danish craft brewery "To Øl" for 6-12 months.
- Bottled at Stauning Whisky distillery.
- No chill-filtering.
- Natural colour.
- Fourth release in the Research Series.
- The artwork illustrates the hairless Mexican dog, the Xoloitzcuintle (Xolo), alongside a selection of tasting notes of the whisky.
- Bottle artwork has been designed by Danish tattoo artist Thit Hansgaard.
- Limited release of 2,938 bottles available worldwide.

RESEARCH SERIES

The Research Series is our playground. A place to try out outrageous ideas and experiments.
We keep the bad ideas to ourselves, but the best of them- we share with you!



BASTARD

Distinctive Rye whisky,
with a Mexican accent.



EL CLÁSICO

Distinctive Rye whisky,
with a Spanish accent.



DIRTY BASTARD

Distinctive Rye whisky,
triple cask matured.

NEW

STAUNING
DANISH WHISKY