









GOLD

HYE

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

DISTINCTIVE DANISH RYE WHISKY: BOLD, FRUITY AND SPICY.

Danish rye whisky from a one-of-a-kind distillery. Nordic style whisky that is smooth, full-bodied and nuanced with rye as its hero.

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

This unique expression is packed with fruity characters and dry spiced notes.

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.

SERVING SUGGESTIONS

Neat, on the rocks, or in a Ginger & Rye Highball: 5 cl. (1.5 oz.) Stauning Rye in an ice filled highball glass. Stir and top up with Ginger Ale. Garnish with a slice of lemon.

TECHNICAL DETAILS

- Rye and barley sourced from two local farms.
- Grains floor malted and kiln dried at the distillery.
- Mashbill: Slight variation per batch but trending towards 60% rye and 40% barley.
- Double distilled in direct-fired pot stills.
- Matured on-site in heavy charred new American white oak barrels.
- Bottled at Stauning Whisky distillery.
- No colour added.
- Not chill filtered.



Fruit/Yeast

A CAPTIVATING WHISKY FULL OF INTRIGUING COMPLEXITY. BROAD FLAVOURS BALANCE BEAUTIFULLY WITH THE ZESTY TANG OF CITRUS FRUIT AND PEPPER. A HINT OF TEA GIVES AN EXTRA LEVEL OF DELICIOUSNESS. INCREDIBLY DRINKABLE.

International Wine & Spirits Competition (IWSC)

This is a whisky for the curious and free-thinking. A whisky for today. Unusual and irresistible.

Founded by nine unlikely friends at an equally unlikely place on the West Coast of Denmark, Stauning is Denmark's first multi-award winning whisky distillery.

We had no whisky secrets passed on aside of 'cheers' and with no traditions of our own, we leaned on our curiosity, the best of the past and what's at hand.

All our whiskies are made using only locally harvested barley and rye from the windswept fields near our distillery. We do our own floor malting – like in the old days. There are easier ways for sure. But none better. We use 24 small, direct-fired copper pot stills. Because it's how we create the best flavour and distillery character in our whisky.

Leave no flavour behind.

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STAUNING DANISH WHISKY

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