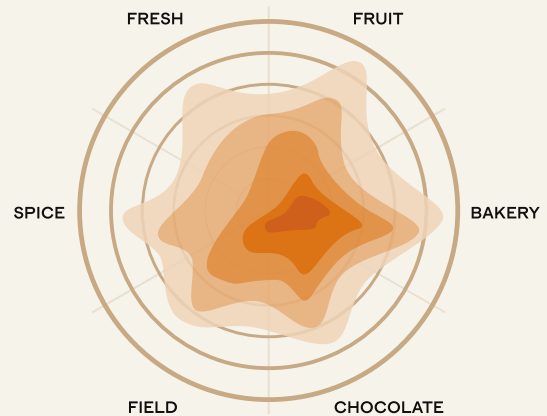


# FIELDEN

WHISKY OF ENGLAND

## RYE WHISKY

Fielden Rye Whisky perfectly expresses our grains: fruity and herbal, with typical rye flavours like nutty caramel, spice, and toasted barley. Fielden's grains grow deeper roots and take in more nutrients from the soil, so they're full of flavour. It means we're putting the best (completely natural) ingredients into our stills.



### AT FIRST

Flowers and fruit, like the wild berries that grow in our hedgerows.

### THE TASTE

Flaky pastry with caramel, hazelnut and freshly baked bread.

### THE FINISH

The freshness of the grain and minty, peppercorn spice.

The new make spirits mature in both new and used American oak. Around 20% to 25% of the blend matures and also finishes in light dessert wine barrels, like late harvest white wines such as Sauternes and Ramandolo, or fortified white wines like Moscatel do Douro or Moscatel de Setúbal. We also use Madeira wine barrels to mature our rye whisky.

Grain Composition	Rye / Floor Malted Rye / Floor Malted Barley / Wheat
Cask Types	New and used American Oak Barrels / Sauternes / Moscatel / Madeira
Minimum Maturation Time	42 months
Marrying period	93 days
ABV	48%





Our whisky comes from the field. It comes from spring life, from the harvest, the life cycle of grain, from the sprout of a seed to its multiplication, all the way to the glass. When we experience Fielden Rye Whisky, we experience the grain and straw and the wildflowers and herbs growing with our grains. We experience the hedgerows surrounding our fields and the soil as the base of all life on the planet.

From these fields full of life comes whisky full of flavour. From the floral to the herbal, the fruity character, the main pastry and creamy notes that make our base, with all the nuttiness and earthy elements coming through. All this combined as a spicy rye whisky couldn't come closer to expressing the diversity and life in the field.

Everything we do at Fielden allows the field to shine through on its journey to the bottle. We start the process with different grain recipes. Some with more traditionally floor malted grain, others with less. We ferment in both stainless steel tanks and wooden vats, with optimised fermentation temperatures and yeast profiles for each recipe. The liquid is then distilled through both pot and column stills, including both shell and tub and worm tub condensers.

There's a secret method behind all whiskies. The secret to ours? It's in the fields.

*Francisco Rosa*

Francisco (Chico) Rosa  
Whiskymaker



**FIELDS FULL OF LIFE  
WHISKY FULL OF FLAVOUR**

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