



ÅHUS AKVAVIT

Åhus Akvavit is the culmination of over a century of locally honed distillation methods and recipes from its provenance and namesake Åhus, a tiny seaside village in southern Sweden. At the center of the town lies the Spirit Church, a distillery built in 1906 and still running to this day. For many years, all Swedish akvavits were produced there *and there only*. Today, they make only one; Åhus, the finest expression of their village's heritage and craftsmanship.

While chilled shots of their traditional spirit taken alongside hearty celebratory meals has long been the preferred style of Scandinavian drinkers, a different generation is discovering fresh ways to experience aquavit. The spirit's caraway and/or dill-forward flavor profile is unexpected to many and yet, somehow, also comforting and familiar. In a cocktail, it mixes beautifully for an expansive range of palates.

Their methods aren't much different than the original monks' and their life-affirming alchemy. Starting with a distillate of locally farmed winter wheat and pristine aquifer water, five botanicals are each macerated, then sent through a copper pot still and meticulously blended. Characteristically earthy caraway (of course!), herbal rosemary and bright lemon peel are highlighted with lighter-handed touches of fennel and Seville orange, resulting in a clean-tasting, versatile spirit.

Botanicals Caraway, rosemary, lemon peel, fennel and seville orange peel

Tasting Notes: Earthy caraway and refreshing, herbaceous rosemary dominate the nose followed on the palate by bright citrus and sweet, subtle fennel. Silky mouthfeel with a medium long finish that's spicy and invigorating.



Sourcing: Botanicals for Åhus Akvavit are thoughtfully selected for flavor and quality. Some spices and herbs are farmed and foraged locally while other ingredients, like citrus, are pulled from locales around the world with climates suited to grow the best possible fruit. Once gathered, Åhus botanicals are dried and stored in their Spice Room, where they await maceration.



Maceration: Herbs, citrus peels and spices are individually soaked in a solution of pristine aquifer water and fine spirit distilled from locally grown winter wheat to extract flavor from the botanicals. Time, alcohol concentration and temperature are tailored for the maceration of each unique ingredient.



Distillation: Once ready, the macerated components are distilled in copper to purify and improve the flavor profile. The distillation process is unique to each botanical, as they meticulously pull just the right slice of each spirit's body from between the head and the tail.



Blending: To create the specific flavour profile of Åhus Akvavit the proportions of the different distillates are very important. With five individual botanical spirits and a base of neutral fine spirit, the unique flavor profile of Åhus Akvavit can now be blended together, producing a finished aquavit that has been lovingly crafted from the moment of first forage.

