

LIMITED
RELEASE IN
THE U.S.



Hvenus Rye Whisky

45.6%
ALC / VOL

100mL, 750mL
BOTTLE SIZE

The Hvenus name is derived from the island where it was born, Hven, combined with the second planet in the solar system, Venus. During Tycho Brahe's studies on the island, he had made thorough observation and notations of the planetary system. Much of his work leaves an impression on the island to this day.

Additionally, Copper plays a large influence on this whisky in production. It is only fitting that Venus and Copper share the same alchemy symbol.

CU ♀ VENUS

ROMAN MYTHOLOGY:
Goddess Of Love, Beauty,
Desire, Prosperity

FEMININITY:
Elegance, Beauty, Strength,
Character, Warmth, Balance

ALL THINGS REPRESENTATIVE OF
THIS BEAUTIFUL WHISKY

TASTING NOTES

UNDILUTED

- › Sweeping notes of almond carrot cake and dark chocolate
- › Fine-tuned peppery notes with drips of vanilla and coconut
- › Rounded finish with elegant herbal, grassy touches
- › Creamy with elegant tannins

DILUTED 1:7 H2O

- › Elevated herbal notes from the grain
- › Chocolate, roasted coffee and vanilla bloom
- › Palette of lavender, tulips and rosehip
- › Background hints of curry, licorice and barbecue
- › Vibrant roasted walnuts
- › Beautiful balance of tannins and sweetness

SERVING RECOMMENDATIONS

- › Neat
- › Diluted 1:7 with water

AWARDS

- › **GOLD, GRAIN WHISKY OF THE YEAR, EUROPEAN WHISKY OF THE YEAR** *Wizard of Whisky Awards 2019*
- › **SILVER** *International Spirit Challenge 2019*

HVENUS COFFEE

1 1/3 oz Hvenus Rye
Hot Dark Roast Coffee

1 tsp Brown Sugar
Whipping Cream

Stir Rye, hot coffee, and sugar until sugar is dissolved

Float the whipping cream

Garnish with grated milk chocolate





ORGANIC POT DISTILLED VODKA

TASTE

Sweet almond with slight liquorice touch. Clean but yet high in taste.

NOSE

Light aromas of ocean with notes of seaweed and caramel.

AWARDS

IWSC Awards Winner

COCKTAIL

HVEN LEMON DROP MARTINI

1 1/4 oz Hven Vodka
1/4 oz Vergnano Limonino
1/4 Lemon Juice

PAIRINGS

Tonic, Orange Soda, Margarita, Oysters, Caviar, Shellfish, Sushi, Pickled Fish, Salmon, Grilled Fish, Mild Cheese

This is a light but flavorsome product with lot of texture and with an oily finish. It goes very well as a drink enhancer and is perfect with a lot of entrees.

40% alc/vol

Only pure certified organic cereals are used in the production of Hven Organic Vodka. The final distillation is carried out in unique copper pot stills. Oak maturation takes place prior to last pot distillation resulting in a natural, organic Vodka with a distinct mellow flavor and an elegant mouth-feel.

Hven Vodka is distinctly full- flavored and oily with a round mouth feel. The vodka is smooth yet multifaceted with discrete notes of cut hay and wheat and a hint of vanilla. The copper pot distillation gives it a round, sweet butter tone.

Bottling without extensive filtering gives the spirit a complex long, sweet and oily finish, with a light pepper note.

This vodka is wonderful on its own, over ice or with the addition of water. It also works well as a base for elegant cocktails. Mix with coffee and honey for a special Swedish delight.





ORGANIC DISTILLED GIN

TASTE

Sweet, peppery with a soft oily character. Citric notes combined with fresh herbs.

NOSE

Light juniper, herbal freshness, high citric notes and sweet vanilla finish.

AWARDS

Best Contemporary Gin,
World Gin Awards 2016
IWSC Awards

COCKTAIL

HVEN NEGRONI

1 part Hven Gin
1 part Tuvè Bitter
1 part Drapo Red Vermouth

PAIRINGS

Tonic, Margarita, Oysters, Shellfish,
Sushi, Duck, Salmon, Mature
Cheese, Dark Chocolate, Sweet
Desserts, Fruits, Elderflower

It is perfect for the classical Dry Martini, Gin & Tonic or the more contemporary creations from the modern mixologist. It goes very well with courses influenced by tomatoes or cucumber as well as food that are prepared with orange or lemon.

40% alc/vol

Hven Organic Gin is a truly handcrafted from fresh botanicals which are infused for 24 hours with the best quality organic grain spirit. Following infusion, distillation is carried out in traditional copper pot stills. The long, graceful neck creates increased copper contact with the volatile spirit giving the gin a smoother and less acidic profile. The result is an outstanding luxury Gin with delicate aromas and flavors of citrus, juniper and grains of paradise. The complex spirit serves as a background to the taste of vanilla and spice and the characteristic juniper.

The gin gains a distinctive texture and depth of character due to its maceration and ageing period, thus standing apart from normal gin. It is highly unusual to do this before distilling as barrel aged gin is matured post distilling.

Hven Gin has a rich mouth-feel and a surprisingly long, smooth finish with a gentle touch of licorice and cut hay.

On the nose, there is an aroma of juniper, spice and citrus reminiscent of traditional gin but with an added waft of freshness. Hints of vanilla and sweetness are also touched upon. The juniper remains prominent but does not overpower.

Notes of spices are noticed on the palate, adding to the warmth of the lingering taste. Citrus and coriander add to this, tasted in the more oily and thicker mouth-feel that keeps the overall palate smooth.

Hven Organic Gin can be served on ice with lemon and tonic or on its own with the addition of water alone.





ORGANIC NAVY STRENGTH GIN

TASTE

Powerful but very smooth. Licorice and sweetness from oak maturation. Soft and oily character.

NOSE

Pure clear juniper & citrus notes, light aroma of vanilla, spicy licorice, herbs and coriander.

AWARDS

International Spirits Challenge
Bronze 2016

COCKTAIL

HVEN SEABOUND MARTINI
2 1/2 oz Hven Navy Strength Gin
1/2 oz Drapo Dry White Vermouth

Garnish with green olive.

PAIRINGS

Tonic, Margarita, Oysters, Shellfish,
Sushi, Salmon, Mature Cheese,
Dark Chocolate, Sweet Desserts,
Fruits, Elderflower

57.1% alc/vol

Hven Navy Strength Gin has a grain base of wheat, barley and rye. It is fermented to 9.8% alc/vol for days, and is then distilled to 96% alc/vol in specially designed copper column stills. The spirit is matured in oak casks for a minimum of two years prior to maceration with junipers, coriander, cardamoms, cassia bark, as well as 24 hours with orange and lemon peels.

The spirit is carefully redistilled in with lavender, chamomile and elderflowers in the botanical baskets. After resting and stabilizing, the gin is bottled at 100 proof without carbon or chill filtering.

Every bottle is individually numbered and checked before approval.

The aroma is pure with clear notes of junipers and citrus, a light aroma of vanilla backed by spicy licorice notes. The strong alcohol is balanced by a scent of herbs and coriander.

The taste is powerful yet very smooth. The licorice notes balance the acidity. The sweetness from the oak leaves the balancing point mid-tongue.

The mouth-feel is full and wonderful with a lengthy finish without sharp edges or bitter notes. This is Gin as it should be, from grain to glass.





ORGANIC OAK MATURED AQUAVIT

TASTE

Peppery with liquorice and caraway on the palate. Oily and long finish.

NOSE

Oaky, aniseed and caraway. Sweet vanilla and round oily finish.

AWARDS

IWSC Medal Winner

COCKTAIL

HVEN MANHATTAN

2 oz Hven Aquavit
1/2 oz Drapo Red Vermouth
1 Dash Angostura Bitters

Stir with ice. Garnish with a Fabbri Maraschino Cherry

PAIRINGS

Tonic, Caviar, Shellfish, Sushi, Pickled Fish, BBQ, Duck, Salmon, Grilled Fish, Mild Cheese, Mature Cheese, Truffles, Dark Chocolate

It goes extremely well with a classical Peking duck where the herbs lifts the mandarin taste and combine it with an herbal freshness. Sweet meats such as BBQ, rabbit or stews combine very well with the Aquavit. Traditionally it is used as a side-wagon with pickled fish or salty meat.

40% alc/vol

This Aquavit is truly one of a kind. Handcrafted with certified organic ingredients, the fresh spirit is oak-matured both prior and after distillation giving extra depth to the soft fudge, vanilla character. The remarkable scent of new ground coffee is revealed gently behind the fresh herbs.

The unique distillation process in the small Hven copper pot stills blends sweetness with fresh organic botanicals creating a graceful essence of a summer sea breeze and freshly cut grass.

Superior, fresh, organically grown lemons and oranges are selected for zest and oily citric notes that binds together the flavor and the body.

There is a clear note of caraway in the aroma, combined with berry freshness from St Johns wort. Fresh peels from organically grown lemon and oranges contribute citric, almost Christmas-like, tones.

The distillation in small copper pot stills adds a round sweetness. Oak maturation in American Quercus Alba add sweet vanilla and fudge notes that complement the herbal peppery tone.

Behind the first sip, a scent of coffee and licorice is released. The addition of a small portion of locally harvested honey enhances the long aftertaste with oily sweetness. Pleasant is the word.

Hven Organic Aquavit is hand bottled on site without any carbon or chill filtering, or color additives. All bottles are individually numbered and signed before approval.

Spirit of Hven Organic Aquavit can be served with a cold appetizer, over ice with a slice of orange or on its own with the addition of water. It is best enjoyed with something salty. With soft aromatic notes and a long aftertaste, this unique Aquavit will give you a new way of looking at flavored schnapps.





ORGANIC OAK MATURED SUMMER SPIRIT

TASTE

Floral with light acidity and clear taste of apples and elderflower. Summer in a bottle.

NOSE

Summer meadows with apples, rhubarb and elderflower. Sweet vanilla.

AWARDS

IWSC Awards

PAIRINGS

Orange Soda, Margarita, Sushi, BBQ, Duck, Salmon, Grilled Fish, Mild Cheese, White Chocolate, Sweet Desserts, Fruits, Elderflower

A superb drink ingredient used by trendy mixologists for making the new age margaritas and fresh summer drinks. Used by top chefs together with sweet desserts, fruit puddings and white chocolate. Goes well with strawberries, lychee and melon.

40% alc/vol

Hven Summer Spirit is the essence of summer in a bottle. It is a special limited edition released each year.

Only the freshest, organically grown and harvested herbs, fruits and botanicals are selected to provide the very smooth, gentle and enticing character of this spirit.

The innovative recipe includes bitter orange, rhubarb, elderflower, apples and locally harvested botanicals. It is distilled in small, signature copper pot stills creating a sweetness to balance the character produced through slow oak maturation in American oak.

The aroma is right out of a summer meadow, with flowers, grass and strawberries. There are fresh citric notes and scents of apples and pears. Wild elderflower and honey are brought together with strings of vanilla and cocoa.

The flavor is sweet but with slight acidity and some bitter notes from the oak maturation. The aftertaste is long, but still very gentle and smooth.

A perfect match with a traditional smörgåsbord, but makes for enhanced cocktail and food recipes as well.





ORGANIC SINGLE MALT WHISKY TYCHO'S STAR

Named after the renowned astronomer Tycho Brahe and referencing the supernova he discovered in 1572.

TASTE

Shows fruitiness, coated by a mild, balanced and very clear smokiness. Soft but distinct.

NOSE

Round, sweet with evident smoke and leather. Oily and sweet finish.

AWARDS

IWSC Gold 2015
Wizards of Whisky Gold Whisky Magazine Recommended

PAIRINGS

Oysters, Shellfish, Sushi, BBQ, Mild Cheese, Mature Cheese, Truffles, Dark Chocolate

A traditional smooth and gentle whisky with a modern touch of smoke and liquorice. Well balanced maturation and complex flavor with oily finish. Best enjoyed with a dash of water.

41.8% alc/vol

Hven Tycho's Star has a base of three types of barley, pale ale malt for grassy base notes, chocolate malt for enticing caramel notes and heavy peated whisky malt to create the leather, licorice and mineral scents. The ingredients are as completely natural as can be.

The carefully distilled spirit is matured in casks made of air-dried oak. The casks are 58.2% heavy char quercus muehlenbergii from Missouri, 33.44% heavy toast quercus petraea from Allier and 8.36% medium toast quercus robur from Bourgogne.

Undiluted the whisky shows fruitiness, coated by a mild, balanced and very clear smokiness. The scent of barley is offset by notes of coconut and almonds. The taste is fresh with distinct smokiness and straightforward maltiness. The sweetness from the American oak is well balanced with the stringency of the French oak.

With water, the whisky unveils soft, balanced notes of barley mash, with the chocolate malt more evident, and smoky-peat a bit rounder. The fruitiness enters with ripe apples and hints of licorice. Notes of honey and fudge come together with sweet wine aromas and peat warmth.

The taste is well balanced. Candied peels bring a subtle touch of sweetness to the mix.

The long finish shows hints of cracked black pepper and orange chocolate. There's an enticing smokiness and oiliness. Round body on the mouth.

Tycho's star is bottled on site without carbon or chill filtering, coloring or additives. Every bottle is individually numbered and waxed by hand.





Organic Oak-Matured Winter Spirit

40%

ALC / VOL

100mL, 750mL

BOTTLE SIZE

TASTING NOTES

- › Aromas reminiscent of cozy winter nights
- › Fresh oranges, cinnamon, and cardamom wrapped gently with hints of vanilla and licorice
- › Sweet caramel balanced with stringent herbal character
- › Sweet yet appealing for savory accompaniments
- › Long finish with a gentle, oily mouthfeel

SERVING RECOMMENDATIONS

- › As an aperitif
- › Chilled with a slice of orange
- › As a spritzer with a dry sparkling wine, club soda, or tonic
- › In place of a dessert wine

AWARDS

- › **SILVER, BEST IN CLASS** IWSC 2011, 2012, 2013

WINTER IN MANHATTAN

2 oz Hven Winter Spirit
 1 oz Padró Clásico
 1-2 drops By the Dutch Classic Bitters

*Stir ingredients with ice
 Strain into a chilled Coup
 Garnish with an orange twist*



PRODUCTION PROCESS

