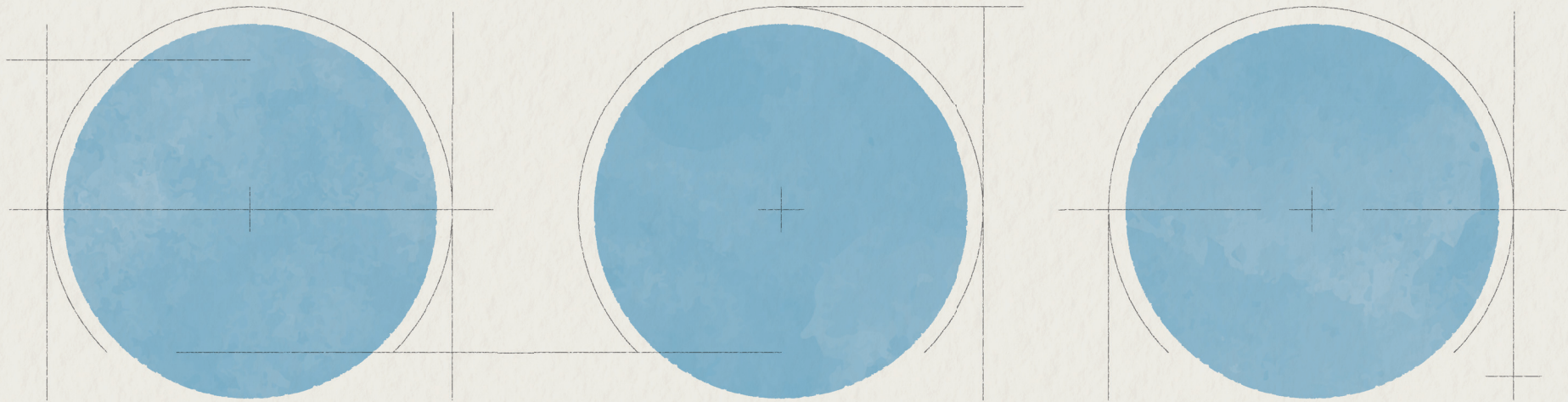


STAUNING

DANISH WHISKY



HØST

Danish Double
Malt Whisky

**A smooth and delicate marriage
of single malt and rye. Fruity with
a rounded finish.**

40.5% Alc./Vol.

RYE

100% Floor-Malted
Danish Rye Whisky

**Elegant, fruity and layered
with a touch of rye spice.**

48% Alc./Vol.

KAOS

Our Signature
Triple Malt Whisky

**Citrus fruits, subtle smoke
and sweet spice.**

46% Alc./Vol.

STAUNING

DANISH WHISKY

Taste & Character
Designed in Denmark

01.

Local Danish Grain

All of our Danish Rye and Barley grains grow locally, a bike ride from the distillery.

02.

100% Floor Malted

A rare traditional method which is used for all of Stauning whisky, giving us quality, control and more flavour.

03.

Slow Mashing and Fermenting

We slowly ferment our malted Danish rye and barley to capture every flavour.

04.

Direct-fired Copper Pot Stills

24 small pot stills direct-fired with gas, create a rare and unique depth of flavour in our spirit.

05.

Bottled on Site, Non-chill Filtered, Natural Colour

Bottled at our distillery with nothing added and nothing taken out to preserve every flavour.

