

FÅR NORTH SPIRITS



ÅLANDER NORDIC STYLE SPICED RUM

Story: Ålander \OH-lan-der\ is named for rum-producing islands near Finland. We use whole bean spices commonly found in Scandinavian baking and infuse them by hand. No artificial color or flavors are added.

Base Ingredients: Louisiana Turbinado & Florida Demerara sugar.

Botanicals: Ugandan vanilla beans (sourced from a farmer co-op), nutmeg, cinnamon, allspice, cloves and organic espresso (from Alakef Coffee in Duluth). All botanicals are organic and fair trade whenever possible.

Fermentation: Open top fermented for 9-10 days with house selected yeast.

Still: Fritz; 500G Hybrid Pot Still by Vendome Copperworks.

Distillation: Double distilled to 175 Proof.

Finishing: All whole spices are infused separately by hand.

Filtration: Lightly filtered to remove spice sediment.

Non-chillfiltered.

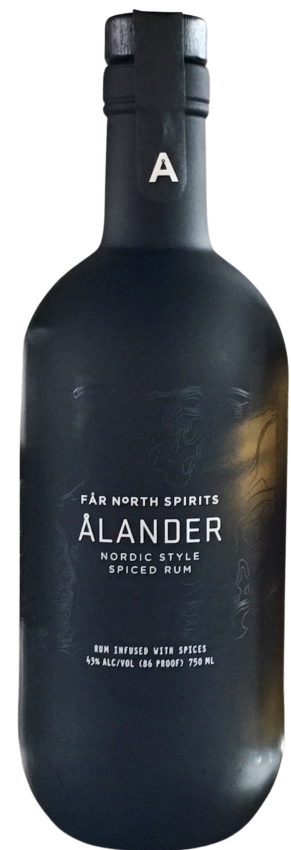
Availability: Year-Round

TOP 100 SPIRITS

- Wine Enthusiast, 90 POINTS

4 STARS "Gloriously delicious yet composed"

- Spirit Journal



86 PROOF | 6 X 750ML

UPC 851702005011