

FÅR NORTH SPIRITS



ÅLANDER AGED RUM

Story: Ålander \OH-lan-der\ is named for rum-producing islands near Finland. Demerara and turbinado cane sugars are craft distilled to produce a clean, clear artisanal spirit in the style of Guyana and Trinidad's best rums. Rested for one year in used Roknar Rye Whiskey barrels, which impart a lovely rich amber hue and a hint of whiskey-soaked buttercream goodness.

Base Ingredients: Louisiana Turbinado & Florida Demerara sugar.

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.

Maturation: Aged for 1 year in used 15G oak barrels.

Filtration: Lightly filtered to remove sediment. Non-chillfiltered.

Availability: Limited



90 PROOF | 6 X 750ML

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