

FÅR NORTH SPIRITS

ÅLANDER WHITE RUM

A

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. Earthy smokiness on the nose initially gives way to vanilla and caramel after aeration; dark coco, bittersweet on the palate with chili peppers and brown butter finish

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.

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



90 PROOF | 6 X 750ML

UPC 851702005189