



# SPIRIT OF HVEN DISTILLERY

Hven is a beautiful green island in the strait of Öresund between Denmark and Sweden. It is only 5-miles in circumference with a population of 350 people.

After 8 years of planning, the distillery opened in 2008 by Anja and Henric Molin. This is the third pot still distillery built in Sweden. It has since developed into a major player throughout Europe.

The island is host to the country's most fertile landscapes, providing Hven with exceptional

raw ingredients. Only the best organic grains are selected from a few certified farmers. All Spirit of Hven products are

- › Non-GMO
- › Certified Organic
- › Gluten Free
- › Biodynamic
- › Fairtrade
- › Bottled at site without additives; No chill filtration

To create this product with the most enticing character possible, the ingredients are distilled in proprietary small copper pot stills. Everything, including the hand bottling, is done on site.

Spirit of Hven Backafallsbyn Distillery also holds its own hotel, bar and restaurant, where the traditions and heritage of the products can be shared.

## CORE VALUES



	Organic Pot Distilled Vodka	Organic Distilled Gin	Organic Navy Strength Gin	Organic Oak Matured Aquavit	Organic Oak Matured Summer Spirit	Organic Oak Matured Winter Spirit	Organic Single Malt Whisky Tycho's Star	Hvenus Rye Whisky
USDA Organic	X	X	X	X	X	X	X	
ABV	40%	40%	57.1%	40%	40%	40%	41.8%	45.6%
Color	Transparent	Transparent	Transparent	Golden Amber	Light Golden	Red Gold	Dark Amber	Dark Amber
Taste	Sweet almond with slight liquorice touch. Clean but yet high in taste.	Sweet, peppery with a soft oily character. Citric notes combined with fresh herbs.	Powerful but very smooth. Liquorice and sweetness from oak maturation. Soft and oily character.	Peppery with liquorice and caraway on the palate. Oily and long finish.	Floral with light acidity and clear taste of apples and elderflower. Summer in a bottle.	Dark and musty with clear taste of cloves and ginger. Oily and sweet, dry finish	Shows fruitiness coated by a mild, balanced and very clear smokiness. Soft but distinct.	Balance of tannins and sweet vanilla; Herbal pepper notes laced in coconut and chocolate
Scent	Light aromas of ocean with notes of seaweed and caramel.	Light juniper, herbal freshness, high citric notes and sweet vanilla finish.	Pure clear juniper & citrus notes, light aroma of vanilla, spicy liquorice, herbs and coriander.	Oaky, aniseed and caraway. Sweet vanilla and round oily finish.	Summer meadows with apples, rhubarb and elderflower. Sweet vanilla.	Ginger bread, dark chocolate, cassia/ cinnamon. Clear orange lifts the dark notes.	Round, sweet with evident smoke and leather. Oily and sweet finish.	Deep notes of chocolate and heavy char; roasted coffee with almonds and coconuts

GOES WELL WITH:								
Tonic	X	X	X	X		X		
Orange Soda	X				X	X		
Margarita	X	X	X		X			
Oysters	X	X	X				X	X
Caviar	X			X				
Shellfish	X	X	X	X			X	X
Sushi	X	X	X	X	X	X	X	X
Pickled Fish	X			X				
BBQ				X	X		X	X
Duck	X	X		X	X			
Salmon	X	X	X	X	X			
Grilled Fish	X			X	X			
Mild Cheese				X	X	X	X	X
Mature Cheese		X	X	X		X	X	X
Truffles				X		X	X	X
Dark Chocolate		X	X	X		X	X	X
White Chocolate					X			
Sweet Desserts		X	X		X			
Fruits		X	X		X	X		
Elderflower		X	X		X			



## Organic Pot Distilled Vodka



40%

ALC / VOL

100mL, 750mL

BOTTLE SIZE

### TASTING NOTES

- › Light aromas of ocean with notes of seaweed and caramel
- › Distinct full flavored and oily
- › Hints of vanilla
- › Round mouth feel
- › Smooth yet multifaceted with discrete notes of cut hay and wheat
- › Round, butter sweet tone
- › Complex, long, sweet and oily aftertaste finished off with a light pepper note

### SERVING RECOMMENDATIONS

- › Serve on its own or over ice
- › With the addition of water
- › Mix with coffee and honey for a Swedish delight
- › Elegant cocktail base

### PAIRING SUGGESTIONS

- › Capers
- › Caviar
- › Oysters
- › Shellfish
- › Sushi

### AWARDS

- › **BRONZE** San Francisco World Spirits Competition 2018
- › **BRONZE** Int'l Spirits Challenge 2016
- › **BRONZE** IWSC 2009, 2013, 2014

### SPIRIT OF EARTH

- 1 2/3 oz Spirit of Hven Organic Vodka
- 2/3 oz Elderflower Liqueur
- 1/3 oz Triple Sec
- 1 2/3 oz Lemon Juice
- 2 dashes Orange Bitters
- Ginger Beer
- Mint

Shake muddled mint, Spirit of Hven Organic Vodka, Elderflower Liqueur, Triple Sec, Lemon Juice, and Orange Bitters

Strain into a chilled glass

Top with Ginger Beer

Garnish with Mint and Orange Peel



Organic Wheat + Water + Yeast + Column Distillation + MINIMUM OF 96% ALC/VOL + VIRGIN QUERCUS MUEHLEBERGII White American Oak x 12 to 48 Months + Copper Pot Distillation x 3

OXYGEN AND PH LEVELS STABILIZE + Aerated x 3 to 6 Months = Organic Vodka with a Distinct Mellow Flavor and Elegant Mouthfeel

## Organic Oak-Matured Aquavit



40%

ALC / VOL

100mL, 750mL

BOTTLE SIZE

### TASTING NOTES

- › Clear note of caraway, combined with the berry freshness from St. John's Wort
- › Scent of fresh ground coffee is gently revealed with a forefront of fresh herbs
- › Fresh peels from organically grown lemon and oranges contribute with citric, almost Christmas-like tone
- › Soft fudge, vanilla character
- › Herbal, peppery tone
- › Addition of a small portion of locally harvested honey supplements the long aftertaste with oily sweetness

### SERVING RECOMMENDATIONS

- › Serve as schnapps<sup>1</sup>
- › On ice with a slice of orange
- › Consumed with the addition of water

### PAIRING SUGGESTIONS

- › Cold, salty appetizer:
- › Pickled fish
- › Salt-cured meats

### AWARDS

- › **SILVER** San Francisco World Spirits Competition 2018
- › **BEST IN CATEGORY** American Distilling Institute 2017
- › **BRONZE** American Distilling Institute 2017, 2018
- › **SILVER** IWSC 2011, 2012
- › **BRONZE** IWSC 2009, 2010, 2013, 2014, 2015

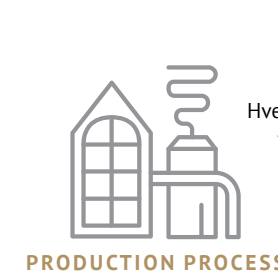


### HVENI-VIDI-VICI BY DOSA IVANOV

- 1 2/3 oz Spirit of Hven Organic Aquavit
- 1 oz Red Bell Cordial (Red pepper and Simple Syrup)
- 2/3 oz Lime Juice
- 1 spray Aromatique

Shake ingredients

Garnish with Rhubarb and an Orange Peel



Hven Organic Aged Wheat Vodka<sup>2</sup> + Fresh Organic Botanicals + VIRGIN, AIR-DRIED QUERCUS ALBA White American Oak x 12 Months + Copper Pot Distillation + Organic Herbs

1/3 OF BATCH + White American Oak x 2 Years + 1/3 OF BATCH + White American Oak x 4 Years + 1/3 OF BATCH + White American Oak x 6 Years = Aquavit of Soft Fudge and Vanilla Character

<sup>1</sup> Learn more about Schnapps vs Schnapps on page 10

<sup>2</sup> Reference page 210 for Vodka Production Process



## Organic Gin



40%  
ALC / VOL

100mL, 750mL  
BOTTLE SIZE

The long, graceful neck of the proprietary pot stills creates increased copper contact with the volatile spirit giving the gin a smoother and less acidic profile. The gin gains a distinctive texture and depth of character due to its maceration and ageing period. Typically a barrel aged gin is matured post-distilling, verse the Spirit of Hven methodology of barrel aging pre-distillation.

### TASTING NOTES

- Delicate aromas of citrus, juniper and grains of paradise
- Background of vanilla and spice
- Smooth, distinct tone of cassia bark and Mauritian bourbon vanilla
- Fresh Swedish junipers give a round character
- Well balanced with cardamom and calamus root
- Szechuan pepper, aniseed and guinea pepper give structure and edge
- Long, smooth aftertaste with gentle touch of licorice and cut hay

### SERVING RECOMMENDATIONS

- On ice with lemon and tonic
- On its own with the addition of water
- Classic Dry Martini or Gin & Tonic

### PAIRING SUGGESTIONS

- Tomatoes
- Cucumbers
- Orange and Lemon inspired dishes

### AWARDS

- BEST OF CATEGORY** ADI Spirits Competition 2018
- BEST IN WORLD** World of Gin Awards, Contemporary Gin 2016
- GOLD** Monde Selection IIQS 2009
- SILVER** IWSC 2013
- BRONZE** IWSC 2012, 2014

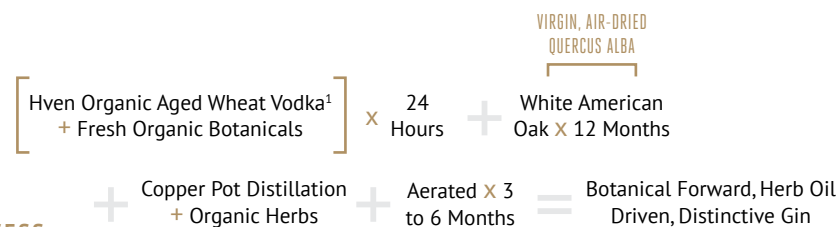
### HVEN RASPBERRY CLUB

1 1/3 oz Spirit of Hven Organic Gin  
1 oz Lemon Juice  
1/3 oz Raspberry Syrup  
Champagne

Combine Spirit of Hven Organic Gin, Lemon Juice, and Raspberry Syrup  
Add to a Champagne Flute  
Garnish with 1 Raspberry  
Top with Champagne



### PRODUCTION PROCESS



<sup>1</sup> Reference page 210 for Vodka Production Process

## Organic Navy Strength Gin



57.1%  
ALC / VOL  
100 BRITISH PROOF

100mL, 750mL  
BOTTLE SIZE



### TASTING NOTES

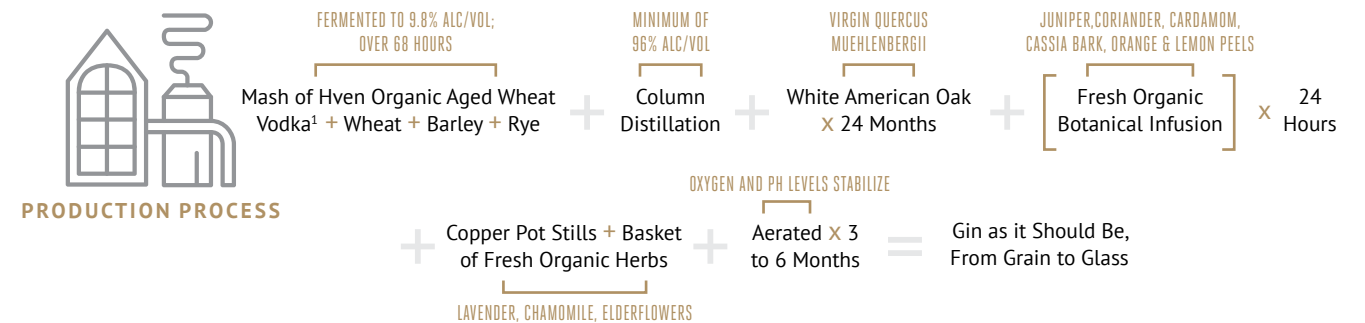
- Pure with clear notes of juniper and citrus
- Light aroma of vanilla is built up by a spicy licorice note
- The strong alcohol is balanced well by herbs and coriander
- The sweetness from the oak leaves the balancing point mid-palate
- Smooth, yet powerful
- Licorice notes balance the acidity and sweetness from the oak maturation
- Full mouthfeel with a lengthy, round finish

### SERVING RECOMMENDATIONS

- Gin & Elderflower Tonic

### AWARDS

- DOUBLE GOLD** San Francisco World Spirits Competition 2018
- SILVER** ADI Spirits Competition 2018
- SILVER, OUTSTANDING** IWSC 2017
- BRONZE** IWSC 2016
- BRONZE** Int'l Spirits Challenge 2016



### PRODUCTION PROCESS

## LEGEND



Spirit of Hven Organic Navy Strength Gin is a unique distillate made from grain to bottle on the island of Hven in the strait of Öresund. This wonderful type of gin carries hundreds of years of history. Reshaped and further evolved to comply with new and safe distillation technique to adapt to modern drinking culture and refined scent and taste buds.

In the historical British commercial and naval fleet during the 1800th century, tradition bid that the officers drank gin and the lower ranking crew aboard consumed rum. Most commodities at the time were transported in oak casks because of their good characteristics. It was important that if the spirit casks leaked, they did not affect the gunpowder that might be in other casks. It was then found that at a strength of 100 proof (57.1% alc/vol), the gunpowder could still be ignited. It was also an easy way of discovering if somebody had "watered down" the spirit. This was known as Navy Strength or Over Proof.

This indirectly gave that most of the Navy Strength Gin being consumed was actually oak matured, something we rarely see today. With Spirit of Hven Organic Navy Strength Gin, Spirit of Hven has recreated the original, historical character in a completely new and unique way.

<sup>1</sup> Reference page 210 for Vodka Production Process



## 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*

## Organic Oak-Matured Summer Spirit



40%

ALC / VOL

100mL, 750mL

BOTTLE SIZE

### TASTING NOTES

- › Summer meadows, with the flowers, grass, and strawberries
- › Fresh citric notes with apples and pears backing it up
- › Elderflower and honey brought together with strings of vanilla and cocoa
- › Sweet, with light acidity and some bitter notes from the oak maturation
- › Aftertaste is long, but very gentle and smooth

### SERVING RECOMMENDATIONS

- › Beautiful in a Moscato d'Asti
- › Perfectly designed to match the traditional smörgåsbord

### AWARDS

- › **SILVER OUTSTANDING** IWSC 2012, 2013, 2014
- › **BRONZE** IWSC 2011, 2015
- › **BRONZE** American Distilling Institute 2017



#### THE PINK HVEN

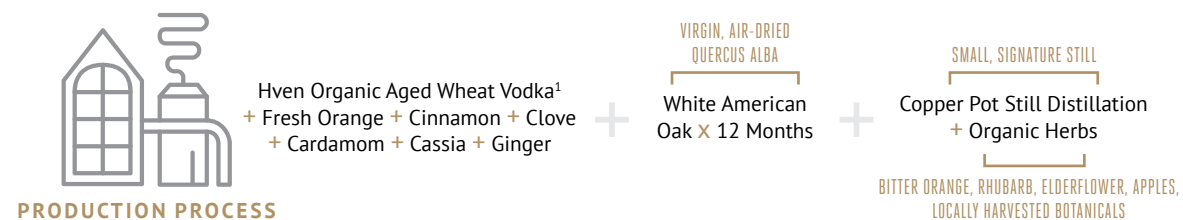
1 1/3 oz Spirit of Hven Organic Gin  
 2/3 oz Spirit of Hven Organic Summer Spirit  
 2/3 oz Elderflower Syrup  
 1/3 oz Freshly Squeezed Rhubarb Juice

*Shake ingredients with ice  
 Serve in a chilled coup*

#### THE BITTER BLOSSOM

1 oz Spirit of Hven Organic Gin  
 1/3 oz Spirit of Hven Organic Summer Spirit  
 1/3 oz Vanilla Syrup  
 2/3 oz Lemon Juice  
 2/3 oz Grapefruit Juice  
 2 dashes Peychaud's Bitters

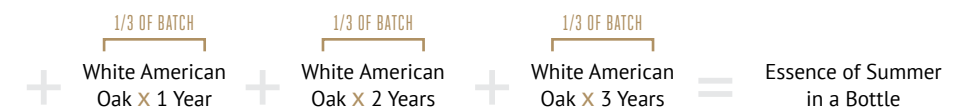
*Shake ingredients and strain into a chilled coup  
 Garnish with lemon zest and fresh mint*



#### PRODUCTION PROCESS



#### PRODUCTION PROCESS





## LEGEND

This whisky is named Tycho's Star as a tribute to the most famous islander yet, the astronomer Tycho Brahe (pronounced Brah-ee) (1546-1601).

The name Tycho's Star refers to the supernova that Tycho Brahe observed in the asterism Cassiopeia 1572. He called it "De Nova Stella" and made a term of the expression Nova, that nowadays are used to describe new stars.

In the research facilities near the castle Uraniborg, he had an observatory, medicinal gardens and laboratories. Almost 100 people worked within the compound. The astronomical measurement that was conducted on Hven

450 years ago are still astonishingly accurate and has been the basis for the heliocentric world view we have today.

In 1946, the Swedish crown prince Gustav Adolf inaugurated the famous statue of Tycho Brahe situated on Hven, and in 1999, the 50-metric-tonne heavy granite sculpture that pride the entrance to the distillery was inaugurated. This one is baptised "Tycho's Star." Tycho Brahe is also known for his artificial copper nose, as he lost his own in a sword duel over a mathematical formula.

## Organic Tycho's Star Single Malt Whisky



Every bottle is individually numbered and waxed by hand.

### TASTING NOTES

#### UNDILUTED

The whisky shows fruitiness coated by a mild, balanced and very clear smokiness.

- › Barley aroma complemented by coconut and almonds
- › Fresh with distinct smokiness and straight forward malt
- › The sweetness of vanilla and toffee oak is well balanced with the stringency of the French Oak

#### DILUTED

The whisky uncovers the soft balanced notes of the barley mash-bill, the chocolate malt becomes more evident and the smoke and peat a bit rounder. The fruitiness matures a fraction and moves to ripe apples and hints of licorice.

- › Honey and fudge blend with sweet wine aromas and wet wood jelly
- › Well balanced with a medium-long aftertaste
- › Enticing smokiness combined with an oiliness showcases the round maturity from cask maturation

### SERVING RECOMMENDATIONS

- › With a dash of water

### AWARDS

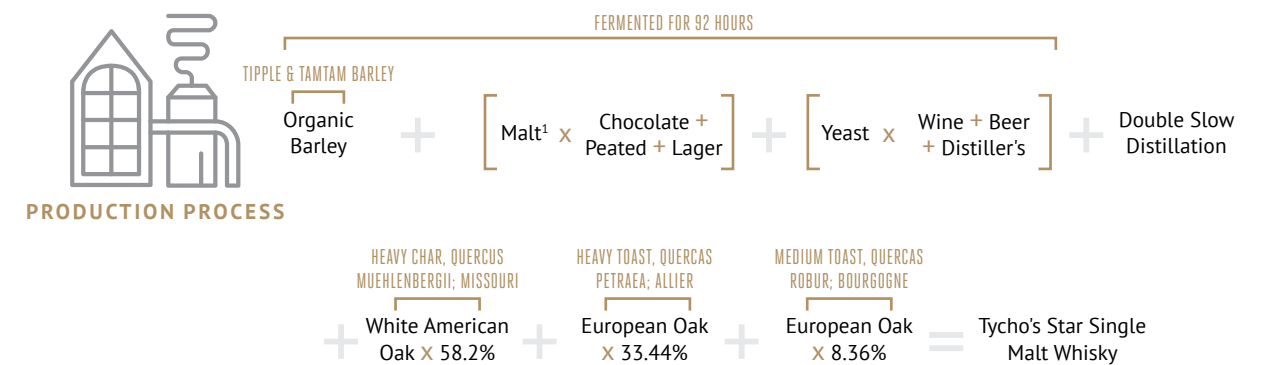
- › **GOLD** *San Francisco World Spirits Competition 2018*
- › **GOLD** *Wizards of Whisky Awards 2015, 2016, 2017*
- › **GOLD** *IWSC 2015*
- › **BEST IN CATEGORY** *American Distilling Institute 2017*
- › **SILVER OUTSTANDING** *IWSC 2017*

41.8%

ALC / VOL

100mL, 750mL

BOTTLE SIZE



<sup>1</sup> Chocolate Malt: Enticing caramel notes; Peated Malt: Leather, licorice and tar notes, Lager Malt: Grassy base notes



LIMITED  
RELEASE IN  
THE U.S.

45.6%  
ALC / VOL

100mL, 750mL  
BOTTLE SIZE

## Hvenus Rye Whisky

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

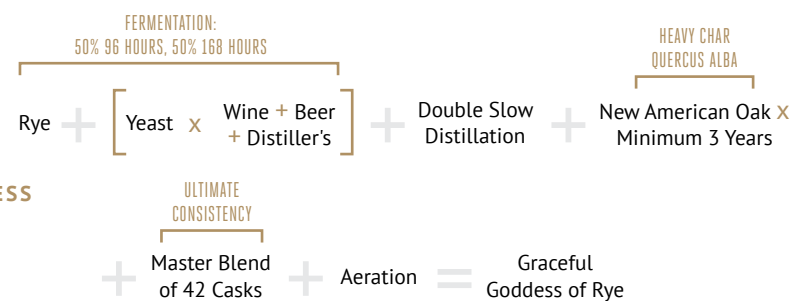
*Stir Rye, hot coffee, and sugar until sugar is dissolved*

*Float the whipping cream*

*Garnish with grated milk chocolate*



### PRODUCTION PROCESS



## Enterprise Nominations, Awards, and Medals

Entrepreneur Of The Year, Landskrona	Företagarna Landskrona	2003
Årets Whiskybar (Best Whiskybar Of The Year In Sweden)	Vin & Bar	2006
Juryns Pris Årets Svenska Bar (Bar Of The Year In Sweden)	Vin & Bar	2006
Regional Final I Sveriges Stora Turistpris (Regional Final Grand Tourism Prize)	Tourism Sweden	2009
Nominerad Som Årets Marknadsförare (Nominated To Marketer Of The Year)	Marknadsföreningen HBG	2009
Årets Marknadsförare (Marketer Of The Year)	Marknadsföreningen HBG	2010
Årets Svenska Bar (Swedish Bar Of The Year)	Magasinet Skåne	2011
Årets Exportstipendie (Scholarship Export Management)	Business Sweden	2012
Nominerad Till "Årets Satsning" (Nominated For "Investment Of The Year")	Landskrona Stad	2013
Lilla Guldkärnan (Little Gold Star)	Marknadsföreningen HBG	2014
Skånska Gastronomiprisset (Scania Gastronomical Honorary Prize)	Skånska Gastronomiska Akademien	2015
Guldklövern För Företag (Golden Clover For Entrepreneurs)	Centerpartiet	2016
Sveriges Bästa Whiskykrog (Best Whiskybar In Sweden)	Venska Whiskyförbundet	2016
European Distillery Of The Year	World Of Whisky Awards	2017
Appointed Warden Rectifier Of The Gin Guild, London	The Gin Guild, London, UK	2017