



COPENHAGEN DISTILLERY WHISKY RARE EDITION BATCH NO.2 2021

SKU: MWCDR

Copenhagen Distillery was founded in 2015 as the city's first craft distillery, and has innovated since its inception. With an initial focus on gin and aquavit, whisky-making was always part of the plan. This whisky is the 2nd release in from their Rare range - a range focused on innovative techniques (they also have Raw and Refined ranges, with different philosophies). It reflects the distillery's journey, making barrel-aged gin while waiting for the years required to mature their whisky. Local barley was fermented for 7 days the double-distilled. The new make was then matured in barrels with an unusual story: originally made from European red oak, these had been seasoned with rich, sweet, raisiny Pedro Ximénez wines before their first use. That was to in 2017, as maturation vessels for the distillery's award-winning Oak Gin, which they held for 18 months, prior to being filled with the whisky. Filled at 70% ABV, this was 65% alcohol after maturation, subsequently cut to a perfect 49% after taste testing. Tasting notes: expect hints of summer flowers, orange and juniper notes from the gin previously in the barrel, coupled with ripe berries from the PX. Complex and well-balanced, the palate carries spicy pepper from the cask's medium toast grass, toffee and Sherry flavours, with a bitter almond and sweet raisin finish.

