

PEAR & CARROT

– NORDIC QUALITY FOODS IN ASIA –

CATALOG 2025



BEVERAGE FROM NORDIC

北歐直送美酒

ABOUT US

關於我們

Established 2012 in Hong Kong, Pear & Carrot distributes and promotes premium Nordic food and beverage brands to Hong Kong, Macau and Taiwan. We provide high quality products to supermarket chains, department stores, hotels, gourmet stores, restaurants and bars.

Pear & Carrot 自2012年起積極在香港、澳門及台灣宣傳及推廣北歐食品及飲品品牌，專營高品質食材及飲品代理、批發及零售，客戶覆蓋連鎖超級市場、百貨公司、酒店、食材零售中小企、餐廳及酒吧。

ISOKYRÖ
KYRÖ
DISTILLERY
COMPANY
FINLAND



ORDER & DELIVERY 訂購及送貨



送貨安排 Delivery

MOA \$1200 (sell per carton) for delivery in Hong Kong.

***Not include remote areas.

N.T. area would arrange delivery on every Wednesday, order cut-off time would be Tuesday 12noon.

Kwun Tong/ HK Island Area would arrange delivery on every Friday, order cut-off time would be Thursday 12noon.

The above delivery date is for reference only.

***Please contact us for the specific order cut-off and delivery date.

MOA \$1200原箱送貨 (偏遠地區除外)

新界區為星期三送貨，需星期二中午12點前下單

觀塘港島區為星期五送，需星期四12點中午前下單

以上只供參考，不設指定日期送貨。

***下單時可再次詢問截單時間及送貨日子



訂購熱線 Sales Order Hotline:

PHONE: 3616 0248

WHATSAPP: 5688 0967

EMAIL: order@pearandcarrot.com





O.P. Anderson is the original Swedish aquavit created in 1891 by the son of Olof Peter Anderson to continue his fathers work within the spirits industry.

O.P. Anderson aquavit is the symbol of Swedish identity through its established role during traditional Swedish celebrations. The bottle with the bright red cap belongs on the table at Easter, Midsummer, the annual crayfish party and at Christmas.

O.P. Anderson aquavit helped define and set the standards for the aquavit category. A complex oak barrel aged spirit where the key aquavit spices caraway, aniseed and fennel are distilled individually with careful consideration. The blender and distiller not only blend the product together – but carefully create every single component of that blend – as well understanding of how that blend will mature during six months in contact with oak wood.

O.P. Anderson is not just for sharing, but created from shared knowledge and the unique connection between humans. An essence that simply can't be fully industrialized or written down.

O.P. Anderson aquavit is nowadays crafted in Sundsvall, Sweden, in a brand new facility where state of the art equipment lives side by side with shining copper stills and ancient barrels. A facility not only set up for producing the tried and tested, but to develop and evolve the products like never before.



O.P. ANDERSON



ORIGINAL AQUAVIT

ABV: 40% Volume: 500ml

原味蒸餾酒 40% 500毫升

The original recipe from 1891 with clear taste of the signature spice trio of O.P. Anderson - caraway, anise & fennel. With a minimum of 6 months in oak it has a light yellow color & is rested enough to smoothen the edges but not to long so it loses its grip. Hence making this the optimal aquavit for both cocktails & food pairing.

Taste: Spicy and round and complex Aquavit character from caraway with notes of anise and licorice.

How is it made: O.P. Anderson Original is made at the O.P. Anderson Distillery in Sundsvall, Sweden. The organic spices are distilled to extract the taste and are aged six months in oak barrels before bottling.

Country of origin: Sweden

All ingredients of this product are natural and organic.

KLAR AQUAVIT

ABV: 40% Volume: 1000ml

Klar 清澈蒸餾酒 40% 1公升



The O.P. Andersons dill aquavit, While using the original spices as a base this is our only aquavit where dill plays the main role. A clear fresh variation of aquavit, spiced to suit well with fish and seafood. O.P. Klar has notes of dill and lemon peel with foundation of classical OP Anderson matured oak barrels and spiced with caraway, anise and fennel. In cocktails we like to think this works with everything that is green or as a direct substitute for gin. An easy stepping stone in to the world of aquavits!

Taste: O.P. Klar has notes of dill and lemon peel with foundation of classical O.P. Anderson spices caraway, anise and fennel.

How is it made: O.P. Anderson Klar Aquavit is made at the O.P. Anderson Distillery in Sundsvall, Sweden. The organic spices are distilled to extract the taste and aged six months in oak barrels before bottling. O.P. Klar Aquavit anchors its origin from the west coast, where spirits maker Carl August Anderson launched O.P. Anderson in Gothenburg in 1891.

Country of origin: Sweden

All ingredients of this product are natural and organic.



O.P. ANDERSON



PETRONELLA

ABV: 30% Volume: 500ml /700ml

彼得羅妮拉香料酒 30% 500毫升/ 700毫升

Mrs. Petronella is not only the name of the wife of Peter but also the name of our lower-abv caraway drink. O.P. Anderson Petronella has the same backbone as the others in the family – caraway, aniseed and fennel. Basically this is O.P Original diluted with 25% apple juice bringing down the ABV to 30%. Due to the lower ABV, this is not called Aquavit. However we did give this a bit of an extra push of Caraway compared to the original. We do love Caraway!

Taste: Fresh and fruity with spicy character from caraway, anise and fennel and a round taste of apple.

How is it made: O.P. Anderson Petronella is made at the O.P. Anderson Distillery in Sundsvall, Sweden.

Country of origin: Sweden

All ingredients of this product are natural and organic.

OTHER AQUAVIT/SCHNAPPS THAT YOU WOULD LIKE TO TRY:



GAMMAL NORRLANDS AKVAVIT

ABV: 45% Volume: 500ml

Gammal Norrlands 蒸餾酒 45% 500毫升

Gammal Norrlands Akvavit has a full, well-balanced and clear taste of cumin with hints of oak, raisins, anise, fennel and a hint of sweetness. Excellent with all herring but also enhances the flavors of your cheese tray.

The full-bodied and mild Gammal Norrlands Akvavit was launched in 1929 and was originally produced on cellulose sugar. It is also culturally familiar and plays a significant role in Torgny Lindgren's novel "Norrlands Akvavit". In addition to cumin, anise and fennel, this classic with soul and heart among high mountains and roaring rapids also has elements of sherry.

HERRGÅRDS AQUAVIT

ABV: 40% Volume: 500ml

Herrgård's 蒸餾酒 40% 500毫升

Herrgård's Aquavit is seasoned with cumin, fennel and coriander, spiked with malt whiskey and aged in sherry casks. Round and complex with a full and fiery aftertaste with barrel character. Excellent for example with salted or smoked meat, smoked fatty fish, herring or why not steak. In addition to the traditional aquavit spices, Herrgård's Aquavit is flavored with whiskey and aged in sherry casks, which makes it round and complex. It was launched in 1949 when whiskey was very much in vogue in Sweden. After the war, whiskey was the drink of victory, what was drunk in Hollywood movies and what everyone wanted to drink. Of course we also wanted a schnapps laced with whiskey.



HALLANDS FLÄDER

ABV: 38% Volume: 700ml

哈蘭省接骨木酒 38% 700毫升

Spicy taste with slight sweetness and clear character of elder, hints of cumin and cinnamon. Serve chilled as schnapps. Since 2021, Hallands Fläder is owned and produced by Galatea. Hallands Fläder was launched in 1986 and was then produced by state-owned Vin&Sprit. Seasoning brandy with elderberry is a very old southern Swedish tradition. Halland's Elderberries are made according to an original recipe from Halland.

OTHER AQUAVIT/SCHNAPPS THAT YOU WOULD LIKE TO TRY:



SKÅNE AKVAVIT

ABV: 38% Volume: 500ml

斯科訥蒸餾酒 38% 500毫升

Clean, spicy taste with hints of cumin, anise and fennel. Serve chilled as schnapps. Since 2021, Hallands Fläder is owned and produced by Galatea. Hallands Fläder was launched in 1986 and was then produced by state-owned Vin&Sprit. Seasoning brandy with elderberry is a very old southern Swedish tradition. Halland's Elderberries are made according to an original recipe from Halland.

The largest group of spiced brandy is aquavit. In an aquavit, cumin and/or dill must be included. Other spices are allowed, but cumin and dill should dominate the taste. The alcohol content in aquavit needs to be at least 37.5% by volume. But there are also many other flavorings in spiced brandy from elderberry and porcini to lingonberry and pepper. Some varieties are flavored with other spirits or aged in barrels.

BÄSKA DROPPAR

ABV: 40% Volume: 500ml

蒿烈酒 40% 500毫升

Spicy taste with bitterness and a clear character of wormwood, hints of cinnamon and orange. Serve chilled as schnapps.

On May 4, 2017, a newly built distillery opened in Sundsvall, OP Anderson Distillery. OP Andersson, Gammal Norrlands Akvavit and Bäska Droppar are some of the drinks produced here. Jonas Odland is a spice master. The distillery is owned by Anora, which produces, markets, distributes and sells alcoholic beverages in the Nordics and the Baltic countries. Anora is a merger of the companies Altia and Arcus.



NYKÖPINGS BRÄNNVIN (BRANDY)

ABV: 38% Volume: 500ml

尼雪平白蘭地 38% 500毫升

Nyköpings Brännvin has a great aroma with a clear character of anise and hints of fennel. Fresh and full taste of anise, fennel and cumin and a clear sweetness. Excellent as an aperitif with a cube of ice and a splash of water or with tasty side dishes such as garlic sausage, olives and sheep's cheese. Good with Mediterranean-style fish soup or lobster soup.

A Swedish cousin to pastis and ouzo, which, however, remains clear when mixed with water. At the Stockholm Exhibition in 1866, the recipe was launched to a wider audience as "Exposition brandy". Only in 1924 did it get its current name. The originator Carl Fredrik Kuylenstjerna (1791-1856) on the Arnö estate south of Nyköping ended his career as a major general. Perhaps history will still remember him more as a brandy spicer.

OTHER AQUAVIT/SCHNAPPS THAT YOU WOULD LIKE TO TRY:

RÅNÄS BRÄNNVIN (BRANDY)

ABV: 38% Volume: 500ml

拉納斯白蘭地 38% 500毫升



Rånäs Brännvin has a great aroma with a clear character of orange, hints of cinnamon. Fresh, complex flavor of orange and cinnamon with notes of licorice and cognac.

Goes well with pea soup with mustard or duck liver. Also excellent for chocolate and chocolate desserts as well as in chocolate and coffee drinks or on its own as a digestif.

Rånäs Brännvin is an EU organically labeled schnapps. This means that the wheat used in the distillation of the brandy is organically grown without artificial fertilizers and chemical pesticides.

ÖRTAGÅRDS BRÄNNVIN (BRANDY)

ABV: 36% Volume: 500ml

奧塔加德白蘭地 36% 500毫升

Örtagårds Brännvin is a schnapps that is easy to like with its light and herbal character and is a fantastic flavor enhancer for food. When the seasoning of schnapps marries with the right food, magnificent taste experiences can be created.

With its mild flavors of rosemary, thyme and lemon, Örtagårds Brännvin quickly became popular when it was launched as a mini bottle in the Svenska Nubbar packaging. Örtagårds Brännvin is perfect for Easter and the classic flavors of spring – lamb, grilled and fish.



SVENSKA NUBBAR

ABV: 38.8% Volume: 10 x 50ml

瑞典經典蒸餾酒套裝 38.8% 10枝 x 50毫升



Bäska Droppar, Gammal Norrlands, Kryddgårdens Flädersnaps, Läckö, OP Anderson, Örtagårdsbrännvin, OP Anderson Björk, Herrgård, Östgötasädes and Rånäs. Serve chilled as schnapps.

Bäska Drops is, as the name suggests, a bitter and is primarily flavored with wormwood. Gammal Norrland's akvavit is flavored with cumin, anise and fennel and sherry. Kryddgårdens Flädersnaps has the taste of elder and lemon. Läckö castle aquavit is seasoned with dill, coriander and cumin. OP Anderson has a clear character of cumin, anise and fennel. Örtagård brandy is flavored with thyme, lemon and rosemary. OP Anderson Björk has the taste of cumin, anise and fennel as well as birch sap, birch bud and lemon peel. Herrgård's Aquavit is seasoned with cumin, fennel and coriander, flavored with malt whiskey and aged in sherry casks. Östgöta grain brandy is flavored with raisins and honey. Rånäs is seasoned with orange peel, cinnamon and cognac.



THE DISTILLERY AT DANMARKSTURNE

We go in search of the simple taste of Denmark and at the same time take a tour of Denmark. Aalborg Destilleriet will visit 16 Danish cities with our rolling distillery in the next months. See the itinerary below. Come by and taste Denmark together with Aalborg Akvavit. We love the simple. The simple taste, the simple moments, the simple moments. We would like to welcome you to experience that with us. When you visit the Aalborg Distillery you can experience the history all the way back from 1846, you can smell and see how we distill our aquavits and you can be inspired for good schnapps food.



AALBORG AKVAVIT



GRILL AKVAVIT

ABV: 37.5% Volume: 700ml

燒烤蒸餾酒 37.5% 700毫升

Aalborg Grill Akvavit was launched in 2014 because there was a lack of an akvavit that was the perfect match for the grilled food that many of us love so much. It is composed of distillates of cumin, extract of vanilla, anise, orange and elderflower and then aged in sherry casks for 6 months.

While still in the glass, a trained nose can smell vanilla intermingled with orange, anise and elderflower. The taste is carried by vanilla and a hint of sweetness from the sherry casks, followed by a faint breeze of cumin.

Aalborg Grill Akvavit is a perfect match for the smoky and spicy taste that the ingredients get when they are grilled. Whether it's meat, fish or vegetables.

DILD AKVAVIT

ABV: 38% Volume: 700ml

刁草蒸餾酒 38% 700毫升



Right up until 2010, fish and shellfish all over the world lacked an aquavit that was especially suitable for them. But then we did something about it.

Aalborg Dill Akvavit is made from a distillate of fresh green dill herb as well as dill and lemon peel. The first taste immediately conjures up images of dewy green dill complemented by a hint of citrus. Discreet hints of anise can be found in the aftertaste.

Aalborg Dill Akvavit is made for all kinds of fish and shellfish - both hot and cold. Eg. it is perfect for a piece with eggs and prawns.



ISOKYRÖ
KYRÖ
DISTILLERY
COMPANY
FINLAND



Like many great ideas (and half of the Finnish population), the idea for Kyrö Distillery Company was conceived in a sauna by a group of friends with a shared love of rye whisky.

They work uncompromisingly to produce the best rye spirits to be enjoyed around the world. They have taken on the challenge of using only 100% rye in every spirit they produce. The northern rye is smaller in grain size, but packs more flavour. Rye may be the hardest grain to distill due to its temperament and tendency to overboil in stills. but it is worth the trouble. they don't cut corners in their production. That gives them the freedom to always be honest and open about everything they do. Kyrö believes that good things come from honest enthusiasm. they like to do things their way. The Kyrö way.

As soon as the idea of founding a distillery started to take shape it was clear that they would be an all-rye distillery. Rye is the most Finnish of grains and finns love it: consuming three times the European average. Rye grows in harsh conditions and has a strong, distinct character. Much like the Finnish people. The all-rye distillery found its home in an old dairy in Isokyrö and the stills were fired up in 2014.



KYRÖ DISTILLERY



KYRÖ GIN (NAPUE)

ABV: 46.3% Volume: 500ml/ 92.6 proof
BASE 100% Finnish wholegrain rye
芬蘭黑麥氈酒 46.3% 500毫升

Kyrö Gin (formerly known as Napue) is inspired by wild nature, with four locally foraged botanicals and 13 traditional gin botanicals. Kyrö Gin's key components are deeply rooted in the very heart of Finnish nature-whenver you want to enjoy the brightness and freshness of Finnish summer, pop open your Kyrö Gin.

Enjoy your Kyrö Gin & Tonic with plenty of ice, a few cranberries, a sprig of rosemary and Fever Tree Indian Tonic

TASTE PROFILE

In the nose you'll find: gentle citrus

In the taste you'll find: full bodied herbal flavour, notes of pepper, rye on the tongue, essential oils of meadowsweet.

Notes: herbal and sweet, birch and gentle citrus on the nose, ending with notes of pepper of rye on the tongue

KYRÖ DARK GIN (KOSKUE)

ABV: 42.6% Volume: 500ml / 85.2 proof
BASE 100% Finnish wholegrain rye
芬蘭黑麥熟成氈酒 42.6% 500毫升



Kyrö Dark Gin is inspired by fierce weather. It is the perfect union of Finnish wholegrain rye and 17 spices and botanicals. Aged in American oak barrels for 3-12 months. Kyrö Dark Gin will warm you up or cool you down. Enjoy hot or cold with cloudy apple juice, cinnamon and a slice of fresh apple.

TASTE PROFILE

In the nose you'll find: summer meadow

In the taste you'll find: honey, orange and pepper smoothly playing with oak, hint of flower fields



KYRÖ DISTILLERY



KYRÖ DARK GIN (KOSKUE)

ABV: 42.6% Volume: 100ml/ 85.2 proof
BASE 100% Finnish wholegrain rye
芬蘭黑麥琴氈酒 42.6% 100毫升

CASK AGED RYE GIN
"THE GIN FOR WHEN THE WEATHER SUCKS"

Koskue is the perfect union of rye, locally sourced botanicals and oak cask maturation. Aged in small American oak barrels for 6-12 weeks and fine-tuned with freshly distilled orange peel and black pepper. Koskue is designed to keep you warm when the weather sucks.

Enjoy your Koskue with hot or cold cloudy apple juice, garnished with a slice of apple and fresh vanilla.

TASTING NOTES

Oak and orange with hint of flowery summer meadow on the nose. Honey, orange and pepper smoothly interwoven with the vanilla from the oak.

KYRÖ PINK GIN

ABV: 38.2% Volume: 500ml

KYRÖ 粉紅氈酒 38.2% 500毫升

WE DECIDED TO EXPLORE (AND HAVE FUN IN THE PROCESS) WHAT PINK GIN COULD BE IF IT WAS MADE TRULY FOR EVERYONE. WHAT WE DISCOVERED IS KYRÖ PINK GIN - A CELEBRATION OF TRUE EQUALITY IN TASTE, PEOPLE & THOUGHTS.

Kyrö Pink Gin is a traditionally made small batch gin. It's infused with foraged lingonberries, strawberries & rhubarb - the best of Finnish forests and gardens. A pink gin made to be equally enjoyed by everyone. Pink Gin gets the pink colour from natural ingredients like strawberry and rhubarb, and with time the colour might fade. This does not affect the taste or quality of Kyrö Pink Gin. Try Kyrö Pink Gin with soda or tonic and lots of ice.

TASTING NOTES

In the taste you find: Sweetish, soft, smooth, berry notes, juniper berry.

Drink Pink with Fever-Tree tonic, slice of pink grapefruit and plenty of ice.



KYRÖ DISTILLERY

JUURI KYRÖ RYE WHISKY SPIRIT

ABV 47.2% alc. Volume: 500ml



Juuri 裸麥威士忌 47.2% 500毫升

Juuri means root or origin and is the very first product of Kyrö.

Juuri is a new make. It takes you to the very start of the whisky making process. After three years of barreling, this officially becomes whisky.

Sweetness and light spicy rye are present on the nose, but really come to the front on the palate. After an initial dryness, notes of licorice root and a light touch of aniseed appear before giving way to the sensation of lightly spiced traditional Finnish rye bread.

Use it as a base for craft cocktails or try it chilled as a schnapps.





Lignell & Piispanen is the 2nd oldest family business in Finland – where in 1852 Gustav Ranin started the family business by purchasing the Crown Distillery, founded in 1783 in the city of Kuopio by King Gustav III of Sweden. Gustav Ranin’s legacy lives on in Lignell & Piispanen’s business. Ever since the day he took on the king’s distillery, from generation to generation, from father to son, they have learned through experience and increased their first-hand knowledge with the goal of creating the world’s finest liqueurs, vodkas and wines from Mother Nature’s arctic splendour.

Welcome to our arctic legacy that is a mere 160 years young.

Scandinavia lives and breathes at Mother Nature’s pace. The ever-changing seasons bring about the dimly lit days of winter and the blankets of snow that tuck the forests into a peaceful slumber. Amidst the bone-chilling breezes, life slows down, as if waiting for warmer times.

With the first rays of spring, everything changes. Nature wakes up like never before to reveal everything it stashed away for the winter.

Plants scuttle to grow, gaining energy from the never ending light of the midnight sun that turns even the tiniest of berries, tucked away in the marshes, into succulent delicacies.

Demanding as she may be, arctic Mother Nature is also pristine and very generous to her friends. Which is why Lignell & Piispanen’s products could never come from anywhere else.



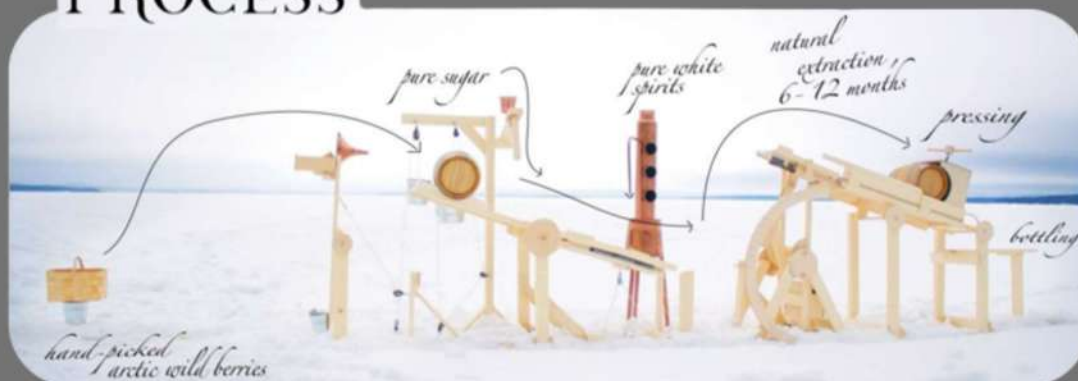
LIGNELL & PIISPANEN

Berries that have grown in the peaceful wilderness of Scandinavia are true jewels of the arctic, luxury products handmade by nature. Their value lies in their aroma. Having grown in lush forests, next to thousands of pristine lakes, the berries taste of nature's own sugars, the midnight sun and refreshing drops of rain. Each natural berry is an experience that cannot be matched by anything manmade.



For Lignell & Piispanen, the use of arctic berries is both a steadfast principle and a precious privilege. Handpicked from nearby forests, they remind us of an ecological, ethical way of thinking and further centuries old traditions while bringing a source of income and wellbeing to the inhabitants of surrounding areas.

PROCESS



LIGNELL & PIISPANEN



GUSTAV ARCTIC VODKA

ABV: 40% Volume: 50ml

芬蘭伏特加40% 50毫升

TASTE

Vodkas and spirits are unflavoured beverages made from agricultural raw materials, such as wheat, barley, rye and potatoes.

The taste of vodkas and spirits is often neutral and dry. The taste is affected by the main raw material and the flavours created during production.

TIPS FOR USE

Vodkas and spirits are very versatile and can be used in mixed drinks or served as shots.

Serve vodkas and spirits as shots at a crayfish party, at the Christmas table or with herring and Baltic herring dishes seasoned with vinegar. Vodkas and spirits are also used in many drinks, such as Cosmopolitan, Screwdriver and Bloody Mary.



OUTSTANDING
VODKA & TONIC



VODKA & TONIC



GUSTAV DILL VODKA

ABV: 40% Volume: 50ml

芬蘭刁草伏特加40% 50毫升

The distillery uses a multi-step process to infuse the raw flavour of dill into its vodka. Macerating dill between 3 to 12 months to extract a consistent dill flavour before re-distillation.

TASTING NOTE

Colorless, smooth, medium dry, rich dill notes, slightly spicy, balanced

TIPS FOR USE

Flavoured vodkas and spirits are served as shots and in mixed drinks. Serve flavoured vodkas and spirits as shots at a crayfish party, at the Christmas table or with herring and Baltic herring dishes seasoned with vinegar. They can also be used in cocktails or served on their own.

LIGNELL & PIISPANEN



MESIMARJA VADELMA ARCTIC BRAMBLE RASPBERRY LIQUEUR

ABV: 21% Volume: 500ml

芬蘭極地樹莓紅莓利口酒 21% 500毫升

A berry liqueur made from hand-picked arctic brambles with an original recipe, in a 170-year tradition.

Arctic Bramble and raspberry are berries related to each other: The rare arctic bramble ripens only in the northern parts of Finland, close to the Arctic Circle. The raspberry, with its intense aroma, grows widely all over Finland. The unique, redined taste of the Mesimarja-Vadelma liqueur is obtained through marrying the flavours of these two berries. Serve it straight, well chilled or over ice. The unique Mesimarja- Vadelma liqueur is made in Kuopio, Finland.



STOCKHOLMS BRÄNNERI

THE FIRST CRAFT DESTILLERY IN STOCKHOLM

Stockholms Bränneri is situated in an old Jaguar workshop on the island of Södermalm in Stockholm, Sweden.

Their vision is to create a meeting place for people. A place to socialize, drink, eat, share thoughts and ideas and most importantly: Have a great time. In the workshop they create Stockholm's first craft gin, inspired by the Nordic heritage. Their distillers are influenced by the natural, but also architectural, elements of their surroundings, driven by curiosity.



STOCKHOLMS BRÄNNERI

Botanicals used in Stockholms Bränneri Dry Gin



CORIANDRUM SATIVUM

JUNIPERUS COMMUNIS



ROSMARINUS OFFICINAEIS



ANGEEICA ARCHANGEEICA



JAMBUCUS NIGRA



SB



STOCKHOLMS BRÄNNERI



DRY GIN

ABV: 40% Volume: 500ml ; Organic

瑞典乾氈酒40% 500毫升



All the gins have been hand crafted on Södermalm in Stockholm. The Dry gin is a Nordic take on a traditional dry gin that has got its characteristics from 7 organic botanicals - juniper berries, coriander seeds, angelica root, lemon peel, heather, elderflower and rosemary. The blend gives the gin a delicate flowery taste parallel to the classic juniper and citrus notes. This makes it perfect for the classic gin cocktails, but also ideal to purely enjoy neat or in a Dry Martini.

NOSE: Spicy scent with hints of heather flowers, citrus, rosemary, juniper, black pepper and elder.

TASTE: Spicy taste with hints of heather flowers, lemon, rosemary, juniper, black pepper and elder.

PINK GIN

ABV: 40% Volume: 500ml ; Organic

瑞典粉紅氈酒40% 500毫升



Inspired by pink summer skies. Infused with rose petals and rhubarb.

A floral but still dry gin. Foraged lingonberries are steeped in the gin post distillation and is giving the its subtle pink color and some fruitiness.

The taste of Swedish summer made for enjoying during summer nights.

NOSE: Spicy scent with hints of juniper, roses, citrus peel, lingonberry and rhubarb.

TASTE: Spicy flavor with hints of juniper, roses, citrus peel, lingonberry and rhubarb.



STOCKHOLMS BRÄNNERI



OAK GIN

ABV: 45% Volume: 500ml ; Organic

瑞典橡木氈酒45% 500毫升

The OAK gin is distilled with orange peel and long pepper, and has rested on bourbon barrels to bring a smooth marriage between the classic gin tones with orange and the vanilla tones from the bourbon casks. We call this gin a sipping gin, best enjoyed neat on ice.

NOSE: Spicy aroma with notes of barrel, juniper, candied sugar, vanilla, pepper and orange blossoms.

TASTE: Spicy taste with hints of oak, juniper berries, vanilla, almond pulp and orange blossoms.

AKVAVIT

ABV: 38% Volume: 500ml ; Organic

瑞典酒38% 500毫升

The AKVAVIT is inspired by Swedish midsummer. For Swedes, akvavit is the Scandinavian gin, Stockholm Akvavit is infused with dill flower, caraway, fennel seeds, and elderflower. Also with classic gin botanicals such as juniper, and coriander to create the perfect marriage between akvavit and gin.

NOSE: Spicy scent with hints of dill, cumin, citrus and elderberry.

TASTE: Spicy taste with hints of dill, cumin, citrus, coriander, juniper and elder.



SPIRIT OF
HVEN
BACKAFALLSBYN

On the island of Hven located in the strait of Öresund between Denmark and Sweden lies an island rich in agricultural heritage and a small family-owned distillery: Spirit of Hven. The surrounding region is home to some of Sweden's absolute best producers of agricultural products, which explains why Spirit of Hven emphasizes the use of local ingredients. The Spirit of Hven distillery was founded in 2008, becoming the third pot-still distillery in Sweden and the smallest pot-still distillery in the world. Their single malt Swedish whisky, meanwhile, is Sweden's first island whisky. All the products are Organic certified, completely natural, as should be. Every bottle is individually numbered and controlled before being waxed by hand.



SPIRIT OF HVEN

HVENUS RYE WHISKY

ABV: 45.6% Volume: 500ml



Hvenus 黑麥威士忌 45.6% 500毫升

Swedens first Rye whisky. Blended from 42 Quercus Alba American oak casks that are matured between 3 to 6 years. The mash bill consists of 78,6% Rye, 11,9% wheat, 4,8% corn and 4,8% grain. This blend makes a very smooth rye whisky with a heavy bouquet.

SCENT: First scent reveals dark chocolate and deep notes from the heavy charred, air-dried American oak, it is followed up by notes of creamy almond carrot cake.

TASTE: Taste is strong but not overwhelming. Balance lands mid-front tongue highlighting the creamy sweet-peppery rye character. Elegant bitter tannins play well with reserved acidity and perfectly balanced alcohol strength.

ORGANIC VODKA

ABV: 40% Volume: 500ml

有機伏特加 40% 500ml

A rather unique product by being an organic wheat pot distilled vodka working with oak maturation prior to last pot distillation. This oak maturation contributes depth to the product, giving notes of vanilla, peppers, liquorice and coconut.



SPIRIT OF HVEN



ORGANIC AQUAVIT

ABV: 40% Volume: 500ml

有機蒸餾酒 40% 500毫升

Spirit of Hven's Aquavit uses its vodka as a starting point. It is redistilled along with caraway, lemon and orange peel, St John's wort and rhubarb and aged in wood. Each batch is made up of 30 casks, of which a third each is aged for two, four and six years.

ORGANIC WINTER SPIRIT

ABV: 40% Volume: 500ml

有機冬季烈酒 500毫升

Spirit of Hven have gone right ahead and distilled Christmas into a spirit and popped it into their beautiful bottles. Organic Winter Spirit captures the flavours of the holiday season, including spicy cinnamon, hot cloves and sweet oranges.

Organic Winter Spirit is matured before and after it is distilled in small copper pot stills, giving it a unique depth and sweetness.



SPIRIT OF HVEN



ORGANIC NAVY STRENGTH GIN

ABV: 57.1% Volume: 500ml

有機蒸餾氈酒 57.1% 500毫升

Reshaped and further evolved to comply with new and safe distillation technique to adapt to modern drinking culture and refined taste- and scent buds. After maceration the spirit is carefully redistilled in our specially designed still with lavender, chamomile and elderflowers in the botanical baskets. The ready crystal-clear distillate is then let to rest until oxygen and pH levels stabilize. The Gin is bottled at 57,1vol% (100proof) without carbon- or chill filtering in the unique signature bottles.



KIMERUD

This family-owned distillery is built on Kimerud Farm, which dates back to 1785. Kimerud Farm is located in Lier municipality, west of Oslo. The clean air and rich soil in Norway gives the best conditions for growing high quality herbs and berries. The cold climate in Norway adds to the quality of Kimerud's products as it delays the growth of the herbs and berries, and therefore brings a richness that contribute greatly to the final taste. Most of the botanicals that make up Kimerud's products are organically grown on the farm (Kimerud farm) in order to control the raw material from seed to finished product. We also use botanicals that were popular as a food and medicinal source in the Viking era: 800 - 1050.



KIMERUD



KIMERUD DISTILLED GIN

ABV: 40% Volume: 700ml

草本氈酒 40% 700毫升

22 botanicals give this gin a powerful bouquet, the most unique of these is golden root. This herb grows wild in the North of Norway, where the arctic sea gives it its flavor, which contributes to a raw taste and aroma in our gin. During the Viking age (800-1050), it was considered a delicacy with magical properties.

KIMERUD WILDGRADE GIN

ABV: 47% Volume: 700ml

北歐野生氈酒 47% 700毫升

The spirit is distilled 5 times with following botanicals: juniper, lemon peel, ginger root, coriander, arch-angelica, walnut, mint, orange peel and golden root. Only pure Norwegian mountain water is added after distillation.



NORRTELJE BRENNERI

Norrtelje Brenneri AB was established in 2001 by Richard Jansson and Kristina Anerfält-Jansson. The distillery is situated on a farm in the heart of the Roslagen archipelago, 70 kilometres north of Stockholm.

Five generations of the family have farmed here.

The distillery manufactures first-class spirits from fruits and berries, such as apples, pears, rowanberries and sea buckthorn berries. The organic ingredients come from their own farm and from carefully selected fruit and berry producers in Sweden and Finland. Distillation is done in steam-heated copper stills, and fresh water is sourced from the farm's own well.



NORRTELJE BRENNERI



ROSLAGS EKO GIN

ABV: 42% Volume: 700ml



瑞典品牌倫敦乾氈酒 42 % 700毫升

Roslags Gin Eko is an exclusive London Dry Gin. It is flavoured with juniper berries, red grapefruit, coriander and rose petals, as well as local ingredients: hand-picked rowanberries and juniper berries from the Stockholm archipelago.

ROSLAGS BELLMANS PUNSCH

ABV: 28% Volume: 500ml

瑞典Bellmans 賓治酒 28% 700毫升

In the late-1800s the so-called Bellmanliggaren Fader Berg, an 1800-litre oak cask, was filled with arrack for the first time. The cask was cellared at the Royal Palace of Stockholm. Since 2013 the Fader Berg oak cask has been kept at Norrtelje Brenneri, where it is being put to good use for the benefit of our generation and generations to come. BellmanPunsch is extra dry and elegant, and its unique flavour is imparted by the Fader Berg oak cask. It is carefully sweetened with organic honey and organic cane sugar, and has a dark golden colour. All bottles are numbered and signed by hand.





Laplandia super-premium vodka

Laplandia's tale begins with two strangers, with completely different backgrounds, crossing paths. A Finnish diamond jeweler: David; and Ilpo, who had spent a significant part of his youth as a rock n' roll roadie (later known for running his own rock club) were both captivated by the flawless beauty and natural purity of Lapland. They called it the 'Land of Purity'. This thought ignited and inspired the idea on which the blueprints of Laplandia were born.

Ilpo's connection to a historical distillery, located near the border of Lapland, inspired them to explore the idea of distilling fine spirits. Eventually this historical distillery, known today as Shaman Spirits, was restored and repurposed in order to become the home of Laplandia Vodka



LAPLANDIA



LAPLANDIA VODKA

ABV: 40% Volume: 700ml

芬蘭伏特加40% 700毫升



This product is the Flagship of the Laplandia brand and the original creation. Its undisputed smoothness and purity has been proven through multiple international tasting awards. The exceptionally soft groundwater of Lake Hirsijärvi together with 7-times-distilled high grade wheat spirit alone are enough to create an extraordinary finish, but adding a tiny drop of natural honey produces a result so smooth it is suitable for even the most sensitive of tongues.

LAPLANDIA

* To enhance its smoothness, Shaman Spirits adds a drop of natural heather honey to the Laplandia Original Vodka.

* The wheat grains are distilled 7 times in a continuous process covering the distillation, hydroselction, concentration and demethanolization columns.

*The golden design on the Laplandia bottles is made from 24 carat gold!

A little bit about vodka...

The thing that most people often seem to forget is the fact that the main ingredient (60%) in vodka is water. Even the name “vodka” is derived from the Russian word “voda”, which means water. In other words, the thing that makes the biggest difference to the quality of vodka is the quality of the water. Having said that, the distillery believes they are in possession of probably the purest and cleanest groundwater in the world.

Importance of Water

This pure and clear groundwater from Lake Hirsijärvi that Laplandia use was formed in a unique environment. The water has gone through the best possible purification process, starting from rainwater filtrating into an esker. Rainwater gets filtered and purified through thick sand layers that are thousands of years old, and is then stored in the esker’s core. The sand in the region is an excellent natural water cleaner, because it was once washed by ice-cold glacial meltwater. The slowly-moving water stays fresh and is flavoured with elements and compounds from the bedrock below. These natural purification processes cannot be reproduced by synthetic treatments, and this water does not require any post-processing or additives.

MACKMYRA

SWEDISH SINGLE MALT WHISKY

In the north, the Swedes have all the right conditions in place for making world-class whisky. They have clean, fresh water streams and good quality ingredients. But most importantly, they have the curiosity and the desire to explore. The production of Sweden's first single malt whisky started in 1999. Surrounded by grain fields to the south and woods to the north, Mackmyra's whisky is produced here using classic methodology, but with Swedish ingredients and climate friendly distilling techniques built on gravitation.

In Sweden, one can find some of the world's purest waters, filtered to perfection since the Ice Age. It is no coincidence that the distillery is located next to a boulder with constant access to the crystal clear waters. Swedish barley develops a special sweetness during the long summer days, a sweetness that has become one of the cornerstones of our whisky.

A large part of Mackmyra's whisky is stored in new Swedish oak. The Swedish oak grows slowly in our harsh climate and gives the whisky a harsher, more intense flavour than American oak. The whisky gets a fiery spice balanced by a caramelized sweetness.

Today Mackmyra still produces whisky with the same joy of discovery and experimentation as they did when it all started in 1999, but in one of the world's most modern distilleries exclusively with Swedish ingredients. To produce whisky without additives and with as little environmental impact as possible is for us a matter of course.



MACKMYRA

Premium Core Collection

Experience Swedish Curiosity And Innovation

100% Swedish
ingredients

Mackmyra's premium core collection features two recurring editions which unite to deliver a clear representation of the house style. The range showcases Swedish oak, and the Swedish smoky flavour and illustrates the house flavour profile of Mackmyra through these two magnificent editions. Aimed towards a larger audience and is the perfect starting point for discovering Swedish single malts.



CLASSIC COLLECTION GIFTBOX SVENSK EK

ABV: 40-46.1% Volume: 4 x 5cl

Mackmyra 經典系列禮盒



The Mackmyra Classic Collection consists of four Swedish classics, which together provide a good impression of the Mackmyra style. The range showcases the Swedish oak, the Swedish smoky flavour and the history of Mackmyra, with the Brukswhisky edition. Mack by Mackmyra is aimed at a wider audience and is the perfect choice for mixing whisky cocktails.

With this set, featuring 5cl miniatures from each edition, you get the opportunity to conduct your very own Mackmyra tasting session.



MACKMYRA



SVENSK EK

ABV: 46.1% Volume: 50ml

瑞典橡木 單一麥芽威士忌 46.1% 50毫升

Svensk Ek has a spicy character giving notes of sandalwood, dried ginger, black pepper, roasted oak barrel and herbs to our whisky. These spicy characteristics are complemented by fruity undertones with hints of vanilla and toffee from oak barrels, previously used to age Bourbon. Mackmyra's oak barrels made of Swedish oak are mainly from trees planted hundreds of years ago on the island of Visingsö, intended to be used for building ships for the Swedish Royal Navy. Today, this oak gives character to our modern and innovative whisky.

Nose: Fruity with citrus, pear, apple and honey. A light oakiness with sweet, lightly toasted bread notes and fresh butter toffee.

Taste: Svensk Ek has a spicy character giving notes of sandalwood, dried ginger, black pepper, roasted oak barrel and herbs to our whisky. Fruity and smooth with citrus, caramel and honey. A light oakiness can be discerned at the end.

Aftertaste: The aftertaste is tuned and balanced with hints of dark chocolate.



SVENSK RÖK

ABV: 46.1% Volume: 50ml

瑞典煙燻味麥芽威士忌酒 46.1% 50毫升

Svensk Rök is not your typical peated whisky. All natural Swedish ingredients and juniper seasoned peat gives us notes of Bonfire Smoke, Vanilla Fudge and Fresh Citrus.

Nose: Bonfire smoke with a hint of juniper, fresh citrus and vanilla fudge

Taste: The peaty character is more explicit on the palate than on the nose. Dry oak combined with herbs, green fruits and vanilla

Aftertaste: Long and dry finish with notes of oak and herbs.



MACKMYRA



BRUKWHISKY

ABV: 41.4% Volume: 50ml

瑞典威士忌 46.1% 50毫升

Mackmyra whisky is made from their soft elegant recipe matured in bourbon casks. Then spiced it up with a special combination of large and small casks: rich sherry and a touch of their fresh Swedish oak. For a light hint of juniper smoke, the distillers added some of their smoky variety.

Nose: Softly fruity and spicy with toasted notes, concentrated vanilla, citrus, pear caramel, tropical fruits and honey. Fine mineral notes can be found such as anise, mint and ginger.

Taste: Well-balanced and smooth. Vanilla, oak, pear caramel and tropical citrus fruits. Fine roasted notes are found together with spicy herbs, tobacco leaves and small hints of smoke, peat and juniper.

Aftertaste: Long, fruity and spicy in fine interplay with roasted oak, citrus fruits and tobacco spices.

MACK

ABV: 41.4% Volume: 50ml

瑞典麥芽威士忌酒 41.4% 50毫升

MACK by Mackmyra is an artisanal single malt whisky made from only Swedish ingredients. MACK is great in cocktails but also on its own, straight or on the rocks. It is a flavourful whisky with a bright, fresh character and notes of vanilla, pear and citrus.

Taste: Malty, nuanced taste with clear barrel character, hints of yellow pears, straw, honey, cinnamon, vanilla and orange peel.



MACKMYRA



Seasonal single malt

Mackmyra's Seasonal expressions are batch-produced Single Malt Whiskies that uses unusual finishes to give our whisky a little extra character with a connection to the Swedish season's expression.

VINTERGLÖD SINGLE MALT WHISKY

ABV: 46.1% Volume: 700ml

Vinterglöd 瑞典單一麥芽威士忌 46.1% 700毫升

Mackmyra Vinterglöd (winter glow) is inspired by the Swedish winter tradition of drinking mulled wine during the colder months of the year. Vinterglöd carries notes of orange, candied fruit and almond, together with oak and a ginger-like spiciness. The aromatic profile of the whisky comes from its aging in casks that previously held Swedish mulled wine and Pedro Ximénez Sherry.

Nose: Spicy with berries, fruits and light oily notes. Toasted notes of vanilla, oak and caramel fudge. A light warm and oaky spiciness with a hint of tar and mineralities. Sweet notes of raisin, marzipan, citrus and pear drop. Blackcurrant notes of older whisky are found together with spicy and herbal notes of aniseed, ginger and tobacco leaves.

Mouth: Spicy with a nice balance between fruits, berries, oils and oak. Blackcurrant, pear fudge and grapefruit. Pleasant spicy oak with hints of tar and tobacco leaves. The texture has a light oiliness.

Aftertaste: Oily and spicy with berries and a light dryness towards the end.



MACKMYRA



SKÖRDETID SINGLE MALT WHISKY

ABV: 46.1% Volume: 700ml

Skördetid 瑞典單一麥芽威士忌 46.1% 700毫升

Skördetid is an elegant whisky with a six months finish in Italian Masi Costasera Amarone casks, which results in a whisky with sweet, vinous notes of grapes, raisins and a herbal spiciness. Skördetid, which is Swedish for “harvest time”, is the result of close collaboration between Mackmyra and the Italian wine producer Masi, and is available in limited quantities.

Nose: Spicy, fruity and herbal with warm vinous notes of grapes and a hint of minerals. Round oaknotes of vanilla and aromas of anise, ginger raisins, pear fudge and vanilla.

Taste: Fruity and spicy with dried fruits, pear and raisin, ginger and vanilla. The texture is creamy and medium thick.

Summary: Fruity, spicy and oaky with warm notes of raisin

BJÖRKSÄV SINGLE MALT WHISKY

ABV: 46.1% Volume: 700ml

瑞典樺樹汁威士忌 46.1% 700毫升

Mackmyra Björksäv (birch sap) is a Swedish single malt whisky inspired by the long-awaited return of spring. By including casks that were seasoned with Swedish birch sap wine, we have created a floral whisky with a fresh spiciness and sweet notes of vanilla fudge. Björksäv is a collaboration with our friends at Grythyttan wine.

Nose: Floral and fruity with a light spiciness, vanilla fudge, sandalwood, cedar and toasted bread. Floral and slightly waxy notes of birch sap wine. Round and fruity notes of cherry, raisins, apple, pear and lemon.

Taste: A fresh and fruity spiciness with light minerals and herbs together with vanilla fudge, raisins, apple, ripe pears and lemon. Light spices of vanilla, toasted oak, floral honey, sandalwood, cedar, anise, white pepper and ginger. Round oak and vanilla spices together with a slightly oily texture.

Aftertaste: Light, spicy notes in harmony with toasted oak and dried fruits.



MACKMYRA



"MOMENT" LIMITED EDITION

During her regular tastings in the Bodås mine and on the island Fjäderholmarna, Mackmyra's Master Blender Angela D'Orazio, sometimes come across casks that distinguish themselves from the rest. For a long time, Angela has dreamt of making something really special with these casks. That's why we created the Mackmyra Moment series: our most unique casks in very limited editions.

MOMENT FJÄLLMARK

ABV: 42% Volume: 700ml

Moment FJÄLLMARK 瑞典單一麥芽威士忌 42% 700毫升

Moment Fjällmark is a single malt whisky aged on casks that previously held Swedish cloudberry wine, Oloroso and Pedro Ximénez sherry. A hint of smoke gives the whisky a bit more spiciness in the aftertaste. The youngest casks used for Fjällmark has been aged for 8 years, while the oldest casks was aged for 13 years.

Nose: Fruity, vinous, oaky and spicy with warm butter fudge, white chocolate, sweet grapes and pear fudge, ripe cloudberry, almond paste and ginger. subtle notes of tobacco, oiliness, leather, salt and minerals.

Taste: Very fruity, spicy, distinct notes of oak. Sourish cloudberry with a light saltiness. Toasted oak with spiciness and tobacco leaves. Buttery notes of sherry wine, fudge and vanilla. The texture is medium thick.

Summary: The aftertaste is long with notes of oak and spiciness towards the end.



MACKMYRA

MOMENT BÄRNSTEN

ABV: 51.1% Volume: 700ml

Moment BÄRNSTEN 瑞典單一麥芽威士忌 51.1% 700毫升



The Bärnsten's character comes from Mackmyra's recipe made right after a smoky batch, and so called smoky tail. The whisky has been finished on French Bordeaux cask and Swedish oak casks which previously stored cloudberry wine. Moment Bärnsten has been matured in the Bodås mine and was put in casks from 2004 to 2007. Enjoy the summer memories in this comforting whisky with hints of sun ripe berries and a light smokiness.

Nose: The aroma is rich and fruity, slightly smoky and spicy with hints of dried fruit, peat and juniper, leather and tobacco.

Taste: Fruity, smoky and spicy with aromas of dried fruit, tobacco leaf, oak, citrus and vanilla.

Summary: Dried fruit, spicy herbs, tobacco leaf, and a slight saltiness and smokiness.

MOMENT EFVA

ABV: 46.1% Volume: 700ml

Moment EFVA 瑞典單一麥芽威士忌 46.3% 700毫升

Moment Efva is a single malt whisky produced from a creative collaboration with jewellery designer, Efva Attling. Efva, together with Master Blender, Angela D'Orazio – handpicked some of Mackmyra's finest casks. The 19 casks that caught Efva's attention were mainly Oloroso, American oak and ex-Bourbon barrels, a majority of which had been saturated with Swedish birch tree wine. A request to create more prominent sweetness resulted in the use of a cask which had previously stored cherry wine. The edition is ornamented with a polished silver cork, designed by Efva.

Nose: Fruity, vinous notes and a herbal spiciness together with vanilla, toasted oak, pear, fudge, warm grapes, white pepper, anise, ginger and cardamom.

Taste: Fruity, with round notes of oak. Slightly spicy, with tones of red berries, blossom, pear fudge and white pepper. Soft tobacco leaves and vanilla. A light oily texture and medium-bodied.

Aftertaste: Long and soft with a spicy finish of berries



MACKMYRA

MOMENT JAKT

ABV: 48.1% Volume: 700ml

Moment JAKT 瑞典單一麥芽威士忌 48.1% 700毫升



Moment Jakt has a finish from casks that has previously stored Jaktvin; a Swedish wine made of lingonberry and blueberry. Where the paths cross, soft oak tones, grapes and a fruity sweetness meets.

Nose: Spicy with a lot of fruitiness and wild berries, dried fruits with a light oakiness. Peppery notes and a herbal spiciness with tobacco leaves, mint and anise.

Taste: Fruity, spicy and oaky. Well-balanced oakiness with vanilla, dark chocolate and tobacco leaves. Berry and fruity with dried fruits, fig and raisin.

Summary: Berries and spicy oak.

MOMENT PRESTIGE

ABV: 46.3% Volume: 700ml

Moment PRESTIGE 瑞典單一麥芽威士忌 46.3% 700毫升

Moment Prestige is an eleven year old whisky aged on casks of French oak that previously held wine from the artisanal Champagne producer Philipponnat. To the whisky, these casks bring crisp notes of white wine, grapefruit, bread and toasted oak. The youngest part of the whisky has been aged between the years 2006 - 2017, and the oldest part, which makes up 40% of the total volume, was aged between the years 2004 - 2017.

Nose: Fruity, vinous notes and a herbal spiciness together with vanilla, toasted oak, pear fudge, warm grapes, white pepper, anise, ginger and cardemom.

Taste: Oak and prominent notes of white grapes and grapefruit. Spicy and herbal notes of eucalyptus, anise and vanilla. The texture is medium thick.

Aftertaste: The aftertaste is long with tangible vinous notes of champagne that's moving towards dry notes of oak.





Helsinki Distilling

Our distillery is located in the heart of Helsinki's gastro-culture, Teurastamo, which means abattoir in Finnish. True to its name, it served as the city's slaughterhouse from the 1930s to the 1990s. The distillery building has seen use as a power plant for 30 years, and afterwards, as a soap factory, a meatball factory, a car wash and a wine cellar.

Today the home of the first distillery in Helsinki in over 100 years, run by two friends, Kai Kilpinen and Mikko Mykkänen, this little corner in the abattoir district has been producing award winning premium gin, the first local aquavit, applejack from Finnish apples, "lonkero" and of course most importantly, rye and single malt whiskey since 2014.



HELSINKI DISTILLING

SEA BUCKTHORN GIN LIQUEUR (TYRNI-GIN LIKÖÖRI)

ABV: 26% Volume: 700ml

沙棘酒利口酒 26% 700毫升

Tyrni-gin likööri is a special tippie. Never before have gin and sea-buckthorn berries been combined in such a wonderfully tasty way. The combination is more than the sum of its parts. It's a flavour straight out of the finnish archipelago. Only the plumpest and juiciest sea-buckthorn berries go into producing the liqueur.

Their rich aroma blends exquisitely with helsinki dry gin, a prize-winning product of finnish distilling expertise. The unusually refined flavour of the liqueur comes from a long infusion period of the berries and its gin base. Handcrafted and patiently infused tyrni-gin likööri is a tribute to the high quality of finnish workmanship, as well as the golden age of finnish design. Tyrni-gin likööri is excellent on its own after a good meal or served chilled with soda as an apéritif. It's also perfect for cocktails as it is less sugary than most liqueurs



SAV™

Having discovered a recipe in an archive from 1785, Peter Mosten founded Sav in 2006 and began producing a uniquely distinctive sparkling wine made with Birch Tree sap tapped from the Nordic forests in Sweden.

The birch trees are grown on mineral-rich soil around Lake Storsjön in Jämtland, with the sap being harvested for three weeks in the beginning of Spring before the buds begin to bloom.

The sap is collected is quality checked, filtered and fermented in steel tanks for a few weeks, before being refined and bottled. The bottled sap is then lied on the lees for the second fermentation in the bottles for over a year to allow for the bubbles to occur naturally and a perfect balance of flavour. Currently around 100,000 litres of birch sap is harvested to produce over 130,000 bottles every year.



SAV™

SNAPS

ABV: 38% Volume: 500ml

瑞典白樺樹液蒸餾烈酒 38% 500毫升



Sav Snaps is an elegant spirit distilled using birch sap and Scandinavian plants. It has an elegant flavour, which is pure and fresh with a mild taste of juniper and vermouth, as well as an undertone of herbs and birch sap. Leaving a nuanced aftertaste that is balanced with a touch of lemon and caramel.

Color: Clear, pale nuanced color with elements of white gold.

Scent: Pure and aromatic scent with hints of juniper and vermouth. Elegant, subtle with a pleasant softness.

Flavor: Round, clean, fresh and mild flavor of juniper and vermouth with an undertone of herbs and birch sap. A tinted taste of lemon with an ounce of caramel. Long and balanced soft aftertaste.

Perfectly paired with: Serve with seafood, herring and “smörgåsbord”. Also, an excellent ingredient in highball drinks and cocktails.

Serving temperature: Chilled.

SAV™

FAQ -information

How much sap is taken from each tree? 80L

Why only harvest for 2 weeks in Spring? To get the firs pure litres of Sap

Do you take the sap from the same trees the following year? No, but every 5th year

What determines the alcoholic level of these 4 drinks? Is there a reason why they are set at least levels?

We as producers have determined the level of alcohol in each product and we think the amount of alcohol in the wine is just right to get a balanced flavour

On average how many bottles are harvested every year?

Any plans to increase the numbers? SavSparkling is produced 150,000 – 200,000 bottles each year and we have capacity to produce more if necessary

Are there any other birch tree breweries around the world? What makes Sav so special?

From what we know we are one of three companies who makes sparkling birch wine, but the only one that is in wholesale/ retail in this scale

Both other companies we have helped to get them started and also lending them our equipment; we don't see them as competition

What makes us special is that we are the original, it was Peter who found the recipe from 1785 and it is him who has made all of this possible.

Would there be any other birch tree drinks you would consider making in the future? Yes there is a big range of possibilities for us to explore and we are developing other drinks

SAV™

SAV SNAPS 38%

How is the snaps made? Birch wine is distilled and then spiced

What process was used? Traditional distillation and then it sits on spices in tank for a few weeks

Any ageing of this? How old and how was it done?

No ageing more than in the bottle, for now 6 years, some of the spices stays in the bottle witch gives it more character over the years

What are the ways to use this drink? Either cold pure, or as a mixer

HANTVERKSTRADITION

16 SKÅNSKA 51
SPRITFABRIKEN

SÖDRA SANDBY

Skånska Spritfabriken located on a farm outside Lund, in the heart of Skåne. With local ingredients and sustainable manufacturing that minimizes environmental impact, we create new flavors from what grows around us. We offer internationally and nationally award-winning drinks with a low sugar content without unnecessary additives. Today we manufacture and sell alcoholic and non-alcoholic beverages in Sweden, Europe and Asia. 200 female buyers give 2018 g-gin Bordeaux Finish double gold, g-gin London Dry named Gin of the Year by the same women. They win the Gastronomy Award 2018 with the justification "innovative and tasty production, for entrepreneurship and innovative thinking that put world-leading producers in place and that showed that Scanian spirits are much more than Scania"



SKÅNSKA SPRITFABRIKEN



ÖSTERLEN V.S.O.P STOUT (APPLE BRANDY)

ABV: 43.4% Volume: 500ml

卡爾瓦多斯蘋果白蘭地 43.4% 500毫升

V.S.O.P. STOUT is a Swedish calvados produced exactly the same but from apples from Österlen. It is aged for 4 years, first in new French oak barrels and then in a used Stout barrel from Lundabryggeriet. The apple brandy has the taste of ripe apples with clear hints of honeydew and chocolate which make it soft and complex in taste. Gives a smooth mouthfeel and at the same time a little fiery with a harsh aftertaste of apple and chocolate. Serve at room temperature as avec. Goes well with chocolate truffles. The following apple varieties have been used: Ingrid-Marie, Alice, Discovery, Aroma, Kim, Katja.

ÖSTERLEN V.S.O.P FIRST BATCH (APPLE BRANDY)

ABV: 40.7% Volume: 500ml

卡爾瓦多斯蘋果白蘭地 40.7% 500毫升

V.S.O.P. First Batch is a Swedish calvados produced exactly the same but from apples from Osterlen. It has a richness of flavor that is ripe, fresh and aromatic. After being pressed, fixed and distilled in the traditional way, the mixture is slowly developed in 2251 new French casks and red wine casks. The brandy gives a familiar mouthfeel and is fruity and fiery with a clear taste of true apples. Serve at room temperature as avec. Goes well with chocolate truffles. Falling apple varieties have been used Ingrid-Marie, Alice, Discovery, Aroma, Kim, Katja.



SKÅNSKA SPRITFABRIKEN



G GIN LONDON DRY

ABV: 46.2% Volume: 500ml

倫敦乾氈酒 46.2 % 500毫升

A deliciously inviting nose reveals a plethora of aromas ranging from green apples, to cardoman to grains of paradise with a big uncompromising hit of juniper. Pronounced and forward, with a discernable point of difference and a layered, enthralling complexity. An interesting twist on London Dry, and a truly gorgeous example.



OUTSTANDING
GIN & TONIC



GIN & TONIC



A pleasurable taste sensation embraced by a Scandinavian design

The vodka for those who appreciate and value a Scandinavian character of purity and freshness made from the finest possible ecologically produced ingredients. Packaged in an exclusive bottle with a stylish modern Scandinavian design combined with a historical "troll cross".
'Go Green, Go Runa ".

EU agriculture logo Runa Vodka and Runa Gin are certified products which meet the requirements of organic products.



RUNA VODKA



SE-EKO-01
EU-Jordbruk

RUNA VODKA SILVER

ABV: 37.5% Volume: 700ml

純伏特加 37.5% 700毫升



- An organic and a bit milder vodka with a clean soft flavor and a hint of **rye**
- Produced from crops with high environmental standards
- For those who appreciate and value the best

Runa Vodka is ideal to drink on the rocks or as snaps as well as to mix in drinks or use when you want to highlight the aromas in your own seasoning.

Runa Vodka are certified products which meet the requirements of organic products.

RUNA VODKA ORGANIC

ABV: 43% Volume: 700ml

伏特加 43% 700毫升

- An organic and a little stronger vodka with a clean soft scent and taste, and with a hint of **wheat**
- Produced from crops with high environmental standards
- For those who appreciate and value the best

Runa Vodka is ideal to drink on the rocks or as snaps as well as mixing in the finest cocktails.

Runa Vodka are certified products which meet the requirements of organic products.



SE-EKO-01
EU-Jordbruk



RUNA VODKA



SE-EKO-01
EU-Jordbruk

RUNA GIN ORGANIC

ABV: 43% Volume: 700ml

純氈酒 43% 700毫升

- An organic gin with forest flavor
- Produced from crops with high environmental standards

Main ingredients: Juniper, Cardamom, Satsuma and numerous secret Nordic herbs.

Recommendation: On ice with a bay leaf and a plain tonic, to ensure maximum enjoyment of the flavours from the carefully selected botanicals.

Runa Gin are certified products which meet the requirements of organic products.



RUNA OLD SCHOOL YELLOW GIN ORGANIC



SE-EKO-01
EU-Jordbruk

ABV: 43% Volume: 700ml

杜松氈酒 43% 700毫升

Runa Old School Yellow Gin is a premium gin that is aged for seven months in juniper wood, amplifying its juniper flavour and creating a unique and delicious gin experience. This gin is crafted in Sweden with the utmost care and attention to detail. On the nose, Runa Old School Yellow Gin is an enticing mix of odoriferous juniper and woody nuances, with hints of pine and orange blossom. Its palate is no less exciting, with explosive and complex flavours that are velvety smooth and leave a satisfying finish. The aroma of vanilla is also present, adding a touch of sweetness to this already-delicious gin.

The juniper wood ageing process used to create this gin has greatly enhanced its flavours and given it a distinct character that sets it apart from other gins. The greenness of the pine, the heady scent of orange blossom, and the hint of vanilla creates a perfect balance of flavours that is often difficult to achieve in a single gin.



KOSKENKORVA VODKA

KOSKENKORVA IS AN AWARD WINNING VODKA

In the village of Koskenkorva, Finland, we have good barley, pure water, dedicated local farmers and state-of-the-art distillation process. We work with nature's best ingredients to create a smooth, honest vodka.



KOSKENKORVA



VODKA ORIGINAL (VINNA)

ABV: 38% Volume: 1000ml

伏特加 38% 1000毫升

Koskenkorva Viina is a Finnish classic vodka that has a rounder taste and a slightly lighter alcohol volume than Koskenkorva Vodka Original.

It has been a favourite among Finns since the 1950s.

Tasting notes:

Colour: Clear.

Nose: Fresh, cereal notes.

Taste: Balanced, smooth, spicy cereals.

Finish: Long lasting.

Serve as an ice-cold shot or in simple cocktails and punch bowls.

ORIGINAL VODKA

ABV: 60% Volume: 1000ml

伏特加 60% 1000毫升

This classic vodka is made from nature's best ingredients. Good local barley, pure local spring water and the continuous distillation process result in one of the smoothest, purest vodkas in the world. Made sustainably, in the village of Koskenkorva.

WHAT IT TASTES LIKE

Koskenkorva Vodka is a bright, neutral, smooth, pure-tasting vodka. It moves very lightly when in glass and the nose-feel is exceptionally dry because of the distilling process and the lack of sugar.

HOW TO USE

Thanks to its pure taste, Koskenkorva Vodka is great ingredient in cocktails. We have created many signature cocktails with Koskenkorva Vodka, such as the Village mar-tea-ni.



KOSKENKORVA



VANILLA VODKA

ABV: 37.5% Volume: 1000ml

雲呢拿伏特加 37.5% 1000毫升

Koskenkorva Vanilla Vodka is made of vodka distilled in the Village of Koskenkorva and flavoured with vanilla. As soft as a Finnish midsummer evening!

WHAT IT TASTES LIKE

The flavour is soft with vanilla aroma and hints of toffee.

HOW TO USE

Enjoy as such or mix it with apple juice to create a delicious cocktail.

BLUEBERRY VODKA

ABV: 37.5% Volume: 1000ml

藍莓伏特加 37.5% 1000毫升

A blueberry-flavoured vodka from Finland's Koskenkorva. This combines blueberry, glacial water and barley from the distillery's own fields

WHAT IT TASTES LIKE

Natural blueberry flavors. The blueberry brings freshness to the product.

HOW TO USE

Enjoy as it is as a shot or use in various drinks and cocktails. This flavored vodka works best with tonic, lemon, and a few blueberries.



KOSKENKORVA



NORDIC BERRIES VODKA

ABV: 37.5% Volume: 1000ml

北歐莓果伏特加 37.5% 1000毫升

Nordic Berry-flavoured Koskenkorva Vodka, an excellent, high-quality spirit made with the glacial water and specially selected grain. The berries were harvested from Scandinavian forests and have imparted a juicy, refreshing character to the vodka.

XANTÉ

Xanté is not just a drink; it's an irresistibly tempting taste journey.

Discover the silky texture and the seductive golden amber color of the drink. Savour the superb blend of sweet pears and smooth cognac, but remember this: with Xanté, it's usually love at first sip.

Regardless of whether Xanté is served chilled on the rocks, as a treat after a great dinner or with the magical touch of a bartender, it is always meant for those who like to try new things and who value quality and indulging taste experiences.

Stir it up!



XANTE



XANTE COGNAC & PEAR LIQUEUR

ABV: 38% Volume: 500ml

干邑白蘭地&梨利口酒 38% 500毫升

Golden in color, with juicy pear flavors and a well-balanced sweetness. The liqueur Xante goes nicely with a variety of sparkling wines. Xante Liqueur is a full-bodied golden pear liqueur with strong ripe pear flavors and a well-balanced sweetness.

Xante liqueur is a traditional, exquisite, and fruity-fresh liqueur-based French cognac from Sweden. Its vanilla and pear aspects give it a pleasant and fruity appearance and add the final touches to this liqueur.

Xante is the intimate result of the perfect penetration of sweet Belgian pears, the finest French cognacs, the love of French limousine Oak with a hint of vanilla, and the slow tender mating process that seals the great conception, delivering a flavor and taste beyond all known experience.

NILS OSCAR



WELCOME TO NILS OSCAR

Our brewery started in 1996 and was named after the founder's childhood idol and grandfather, Nils Oscar. It was an innovative, courageous, energetic and a hard-working man who still inspires and influences the brand.

Today we are a craft brewery with modern and quality equipment and are housed in Nyköping's old waterworks Fruängskällan, in central Nyköping. Our flagship is God Lager, which we have had the pleasure of working with and developing for over 20 years.



NILS OSCAR



TÄRNÖ ORGANIC GIN KRAV

AABV: 41.5% Volume: 700ml

有機氈酒 41.5% 700毫升

Organic gin for the connoisseur. Soft yet healthy, crunchy. Organic spices, elderberries add an extra dimension.

Tärnö Gin has a soft yet fresh and crisp character of the finest ingredients. Tärnö Gin is made from certified organic grain and flavored with organic spices such as juniper, elderberry, cinnamon, cardamom, coriander and lemon. The exquisite taste is achieved by carefully distilling the mixture of spices in our distillery at Tärnö Säteri in the heart of the Sörmland countryside. Tärnö Gin can be drunk on its own or in a drink such as a Dry Martini or Gin & Tonic.

MORE BEVERAGE:

PI GIN SMALL BATCH (PEPPER GIN)

ABV: 40% Volume: 700ml

胡椒氈酒 40% 700毫升

PiGin is a Gin with a strong pepper taste. Having a standard juniper base add Ashanti pepper, Indian Long Pepper and delightful Black Pepper. Perfect heat for a refreshing G&T.

Master distiller Ylva Binder has more than 25 years working with Gin. PiGin is her personal expression to what she states is simply the best G&T. Returned to Sweden and her native town of Åkers Styckebruk - she distills and bottles PiGin in the old railway station next door to home.

*Small batch distilled



LARSEN XO RESERVE COGNAC

ABV: 40% Volume: 700ml

Larsen XO 干邑白蘭地40% 700毫升

EXCLUSIVE IN ASIA

Extraordinary blend of 60 different eaux-de-vie from Fin Bois and Petite Champagne aged in oak barrels. This blend is composed by using old aux-de-vie, the youngest 10 years old and oldest between 20-30 years old.

COLOR

A dark and deep amber color that is characteristic of long ageing.

NOSE

A multitude of aromas are offered as ripe fruits, prunes, nuts, grilled cocoa beans, liquorice and mocha.

MOUTH

XO Reserve has soft and silky mouthfeel with very long and aromatic finish.

SERVING

Larsen XO Reserve is to be enjoyed neat to experience the superiority of the taste.



MORE BEVERAGE:



2013 SOLARIS INKOGNITO WHITE WINE

ABV: 14% Volume: 750ml

2013 白酒 14% 750毫升

Nuanced, fruity aroma with barrel character, hints of green apples, pears, honeydew melon, pineapple, butter, cardamom, lemon and vanilla. Served at 10-12°C with tasty fish dishes or light meat dishes.



STAUNING DANISH SINGLE MALT WHISKY, PEATED 5TH EDITION

ABV: 51.1% Volume: 500ml

Distilled 2011 – Bottled May 2015 (Bottle no. 393)

丹麥單一麥芽威士忌 51.1% 500毫升

Stauning Peated is a Stauning Single Malt Whisky. A whiskey that appeals to Islay fans. (Islay = area in Scotland). It has acquired its smoky characteristics by drying and smoking the malted barley with peat smoke from peat excavated at Klosterlund Museum (v. Store Bølling Sø).

This bottle contains malted barley. The raw spirit is distilled twice in traditional pot stills, which gives a complex whiskey with lots of nuances to discover in the maturation.

It has taken place in 200 liter 1st fill ex bourbon casks. 5 casks have been used for this bottling.

Aroma and taste notes: It has a nice light straw yellow colour. It smells slightly of smoke, grain and chocolate. The whiskey is complex with a well-balanced taste of smoked chocolate bar, nougat and light molasses. There is an incredibly long aftertaste of smoke, vanilla and toffee.

Contents: Water, yeast, malted barley and peat



MORE BEVERAGE:



GRÖNSTEDT'S MONOPOLE VSOP COGNAC 40% 70CL

ABV: 40% Volume: 700ml

MONOPOLE VSOP 干邑白蘭地 40% 700毫升

Grape flavor with barrel character, hints of apricot, orange peel and vanilla. Served at room temperature as avec. The grapes come from all six areas of Cognac: Grande Champagne, Borderies, Petite Champagne, Fins Bois, Bon Bois, Bois Ordinaire. The designation Very Special Old Pale, or VSOP, which is the usual designation, means that the grape distillate has been aged for at least four years before bottling. The components of this cognac have an average age of eight years.

GRÖNSTEDT'S

GRÖNSTEDT'S COGNAC ***VS

ABV: 40% Volume: 700ml

***VS 干邑白蘭地 40% 700毫升

Grapey taste with barrel character, hints of orange peel, herbs and vanilla. Served at room temperature as avec, or as a drink ingredient, or used in cooking.

The grapes come from all six areas of Cognac: Grande Champagne, Borderies, Petite Champagne, Fins Bois, Bon Bois, Bois Ordinaire.

A VS, or very special cognac, is also called a three-star cognac and is usually marked with ***. To receive this designation, cognac must be aged for at least two years in barrels.



GRÖNSTEDT'S

MORE BEVERAGE:



GRÖNSTEDT'S COGNAC XO

ABV: 40% Volume: 500ml

XO 干邑白蘭地 40% 500毫升

Nuanced, balanced taste with barrel character, hints of orange marmalade, chocolate, spices, dried apricots, hazelnuts and vanilla. Served at room temperature as avec. The grapes come from all six areas of Cognac: Grande Champagne, Borderies, Petite Champagne, Fins Bois, Bon Bois, Bois Ordinaire. In order to bear the designation XO - extra old - the grape distillate must have been in oak barrels for at least six years. In practice, it is often stored much longer than that. As of April 2018, 10 years of aging is required to be called XO. During a transition period until March 2019, cognac aged 6-9 years may be called XO. The average age in this cognac is reportedly around 20 years.

GRÖNSTEDT'S



ORDER NOW

PHONE: 3616 0248

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EMAIL: ORDER@PEARANDCARROT.COM



