



# ATLANTIC WAKAME

SINGLE MALT IRISH WHISKEY

*Finished in Atlantic Wakame Seaweed Cask*

## TASTING NOTES

- ✦ Cracked pepper & oak spice.
- ✦ Complemented by white wine fruitiness, butterscotch & herbal tea flavors.



FLIP UP FOR A COCKTAIL RECIPE!



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*A perfect union of the Irish land & sea,  
using organic, sustainable wakame!*

## MARITIME IRISH COFFEE

### ♦ INGREDIENTS

*1½ oz Currach Wakame  
2 tsp Brown Sugar  
5 oz Freshly Brewed Coffee  
Unsweet Whipped Cream*

### ♦ INSTRUCTIONS

*Fill Irish coffee mug with hot  
water, let sit for 2 minutes,  
then discard water. Add the  
whiskey & sugar to the glass,  
fill with coffee & stir. Top with  
an inch of whipped cream.*

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# HOW TO

## PRINTING INSTRUCTIONS

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- ✦ After selecting how many copies you would like to print, select a page range of 1-2 only, to avoid printing multiple copies of this instruction page.
- ✦ Make sure the page is set to landscape orientation (11" x 8.5") in page setup.
- ✦ Select double, or two-sided printing, and then select the "flip on short edge" option.