

## SPIRIT OF HVEN HVENUS RYE

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



Serve Neat or Diluted 1:7 with water

**FLIP UP FOR COCKTAIL RECIPE!**

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## MANHATTAN

### INGREDIENTS

- 2 oz Spirit of Hven Hvenus Rye
- 1 oz Sweet vermouth
- 2 dashes Orange bitters
- Cherry

### DIRECTIONS

*Stir all ingredients together and strain into coupe*  
*Add candied cherry for garnish*



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