

## SPIRIT OF HVEN LANDSKRONA AQUAVIT

COMPLEX, YET DELICATE

STRONG AROMAS OF CARAWAY AND FENNEL

TRADITIONAL FLAVORS MAKE WAY FOR  
MAKRUT LIME AND SLIGHT ACIDITY

LINGERING SPICY FINISH FROM WORMWOOD



Enjoy neat, in shaken coffee-based cocktails.  
Also mixes well with gins, rye whiskies, and rum!

**FLIP UP FOR COCKTAIL RECIPE!**

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## AQUAVIT MARTINI

### INGREDIENTS

- 2 oz Spirit of Hven Landskrona Aquavit
- ½ oz Dry vermouth
- ½ oz Bianco vermouth
- 1 barspoon Crème de cacao
- 2 dashes Orange bitters

### DIRECTIONS

*Stir all ingredients to combine  
Strain into a coupe glass*



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