

## SPIRIT OF HVEN STELLA NOVA GIN

INITIAL INTRODUCTION OF FLORAL, SPICY  
NOTES OF KEFFIR LIME AND OTHER CITRUS

ON THE PALATE VANILLA MARINATED JUNIPER  
IS FOLLOWED BY PINE, ELDERFLOWER, AND  
SMOKY ALMONDS

BALANCE OF JUNIPER WITH CORIANDER



**FLIP UP FOR COCKTAIL RECIPE!**

## SPIRIT OF HVEN STELLA NOVA GIN

INITIAL INTRODUCTION OF FLORAL, SPICY  
NOTES OF KEFFIR LIME AND OTHER CITRUS

ON THE PALATE VANILLA MARINATED JUNIPER  
IS FOLLOWED BY PINE, ELDERFLOWER, AND  
SMOKY ALMONDS

BALANCE OF JUNIPER WITH CORIANDER



**FLIP UP FOR COCKTAIL RECIPE!**

## SPIRIT OF HVEN STELLA NOVA GIN

INITIAL INTRODUCTION OF FLORAL, SPICY  
NOTES OF KEFFIR LIME AND OTHER CITRUS

ON THE PALATE VANILLA MARINATED JUNIPER  
IS FOLLOWED BY PINE, ELDERFLOWER, AND  
SMOKY ALMONDS

BALANCE OF JUNIPER WITH CORIANDER



**FLIP UP FOR COCKTAIL RECIPE!**

## SPIRIT OF HVEN STELLA NOVA GIN

INITIAL INTRODUCTION OF FLORAL, SPICY  
NOTES OF KEFFIR LIME AND OTHER CITRUS

ON THE PALATE VANILLA MARINATED JUNIPER  
IS FOLLOWED BY PINE, ELDERFLOWER, AND  
SMOKY ALMONDS

BALANCE OF JUNIPER WITH CORIANDER



**FLIP UP FOR COCKTAIL RECIPE!**

## SPIRIT OF HVEN STELLA NOVA GIN

INITIAL INTRODUCTION OF FLORAL, SPICY  
NOTES OF KEFFIR LIME AND OTHER CITRUS

ON THE PALATE VANILLA MARINATED JUNIPER  
IS FOLLOWED BY PINE, ELDERFLOWER, AND  
SMOKY ALMONDS

BALANCE OF JUNIPER WITH CORIANDER



**FLIP UP FOR COCKTAIL RECIPE!**

## SPIRIT OF HVEN STELLA NOVA GIN

INITIAL INTRODUCTION OF FLORAL, SPICY  
NOTES OF KEFFIR LIME AND OTHER CITRUS

ON THE PALATE VANILLA MARINATED JUNIPER  
IS FOLLOWED BY PINE, ELDERFLOWER, AND  
SMOKY ALMONDS

BALANCE OF JUNIPER WITH CORIANDER



**FLIP UP FOR COCKTAIL RECIPE!**



## STELLA NOVA

### INGREDIENTS

- 1 ¾ oz Spirit of Hven Stella Nova
- ¼ oz Maraschino
- ¾ oz Sweet vermouth
- 2 dashes Angostura bitters
- Lemon peel

### DIRECTIONS

*Stir all ingredients together  
Strain into coupe  
Garnish with a lemon peel*



## STELLA NOVA

### INGREDIENTS

- 1 ¾ oz Spirit of Hven Stella Nova
- ¼ oz Maraschino
- ¾ oz Sweet vermouth
- 2 dashes Angostura bitters
- Lemon peel

### DIRECTIONS

*Stir all ingredients together  
Strain into coupe  
Garnish with a lemon peel*



## STELLA NOVA

### INGREDIENTS

- 1 ¾ oz Spirit of Hven Stella Nova
- ¼ oz Maraschino
- ¾ oz Sweet vermouth
- 2 dashes Angostura bitters
- Lemon peel

### DIRECTIONS

*Stir all ingredients together  
Strain into coupe  
Garnish with a lemon peel*



## STELLA NOVA

### INGREDIENTS

- 1 ¾ oz Spirit of Hven Stella Nova
- ¼ oz Maraschino
- ¾ oz Sweet vermouth
- 2 dashes Angostura bitters
- Lemon peel

### DIRECTIONS

*Stir all ingredients together  
Strain into coupe  
Garnish with a lemon peel*



## STELLA NOVA

### INGREDIENTS

- 1 ¾ oz Spirit of Hven Stella Nova
- ¼ oz Maraschino
- ¾ oz Sweet vermouth
- 2 dashes Angostura bitters
- Lemon peel

### DIRECTIONS

*Stir all ingredients together  
Strain into coupe  
Garnish with a lemon peel*



## STELLA NOVA

### INGREDIENTS

- 1 ¾ oz Spirit of Hven Stella Nova
- ¼ oz Maraschino
- ¾ oz Sweet vermouth
- 2 dashes Angostura bitters
- Lemon peel

### DIRECTIONS

*Stir all ingredients together  
Strain into coupe  
Garnish with a lemon peel*

To ensure the backside is displayed correctly, flip the paper as shown when printing the second page. Alternatively, under print settings, choose “*short-edge binding*” when printing double-sided.

Refer to your printer’s manual for specific instructions or guidelines.

