

## SPIRIT OF HVEN TYCHO'S STAR

### UNDILUTED

THE WHISKY SHOWS FRUITINESS COATED BY A MILD, BALANCED AND VERY CLEAR SMOKINESS.

### DILUTED

THE WHISKY UNCOVERS THE SOFT BALANCED NOTES OF THE BARLEY MASH-BILL, THE CHOCOLATE MALT BECOMES MORE EVIDENT AND THE SMOKE AND PEAT A BIT ROUNDER. THE FRUITINESS MATURES A FRACTION AND MOVES TO RIPE APPLES AND HINTS OF LICORICE.



Enjoy with a dash of water.

**FLIP UP FOR COCKTAIL RECIPE!**

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## PRINCE EDWARD

### INGREDIENTS

- 1 ½ oz Spirit of Hven Tycho's Star
- ½ oz Batavia Arrack
- ½ oz Dry vermouth
- ½ oz Bianco vermouth
- ½ oz Drambuie
- 1 dash Angostura bitters
- Orange peel

### DIRECTIONS

*Stir all ingredients together  
Strain into double old fashion with ice  
Garnish with orange peel*



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