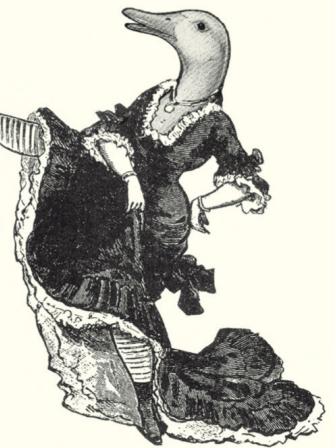




AYLESBURY DUCK VODKA



AYLESBURY DUCK IS A CLEAN VODKA WITH A SPICY AND GRAINY CHARACTER MADE FROM WHITE WINTER WHEAT GROWN IN THE WESTERN ROCKIES OF CANADA. WE TESTED THIS VODKA IN BLOODY MARY'S, MOSCOW MULES AND VARIOUS OTHER INFAMOUS MIXED DRINKS AND THE RESULT WAS ALWAYS RATHER PLEASANT. ADD ANYTHING.



INGREDIENTS

WINTER WHEAT

Aylesbury Duck is made from a **soft white winter wheat** sourced directly from local farmers in the Western Rockies of Canada (near Calgary).



REALLY REALLY CLEAN WATER

We ship our vodka at 96.5% proof to our bottling facility in Napa Valley where we add water to bring Aylesbury Duck to its final proof of 80 (40% ABV).

There are few reasons for this:

- 1) Our friends at Domaine Charbay Distillers add the water for us. We have always been a huge fan of their work and trust their palates explicitly.
- 2) The water we use comes from a well in Mendocino county and it is exceptionally pure (only 4 particles per million - I know, that means nothing to us either but according to the water experts that's pretty clean).
- 3) It reduces our carbon footprint.
- 4) It tastes really good.

BOTTLING DETAILS

PROOF 80

ABV 40%

PRODUCT OF CANADA



FILTRATION

The only filtration used in the production of Aylesbury Duck is particle filtration (like with most spirits). We are sorry that we don't have a fun story about filtering through carbon, diamonds and crystal, etc, but we felt the spirit from the still was good enough without this extra step.



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BTB Vin & Spiritus

Showroom - Højbakken 11, Dalby
4690 Haslev - Tlf. 56 39 86 77

MAKING AYLESBURY DUCK

FERMENTATION

Our distillers make their own mash and oversee the whole process from harvesting the wheat to the final distillation.

The fermentation period for Aylesbury Duck is a standard three days which results in an ABV from 9.5-11%. Then it will go to the beer holding tank and into the beer still for distillation.

DISTILLED MANY MANY TIMES

Aylesbury duck is continuously distilled in three separate copper plated column stills that were built in the 1940s.

In still 1 (The Beer Still) we distill to 65% ABV. Then it's moved onto stills 2 & 3, the rectifying stills, where it is distilled to the proof of 96.5% ABV*

*The water used in the distillation process is pristine Canadian glacial water, but we use a different water to cut the spirit down. There is no carbon treatment - we want vodka with character.



TASTING NOTES

CLEAR, ODORLESS & TASTELESS

Aroma:

Fresh and clean with grainy notes, white pepper, cacao, vanilla, citrus oils and a very slight touch of black pepper.

Taste:

Very smooth and pure with baked bread flavors, a slight natural sweetness, a touch of sweet licorice/fennel, some more white pepper and cacao and a touch of spice with a long finish.

Body or Mouth Feel:

Light body with a silky mouth feel.

Nose:

Beautiful balance of ethanol and winter wheat starch at first hint. No detectable impurities. Layered notes of root vegetables such as beets, potatoes, carrots and ginger in the back. Light citrus oils surface after 2-3 minutes.

Finish:

Mouthwatering, medium long, with white pepper and rhubarb notes.

Front of Palate:

Medium dry, inside of lips and tip of the tongue open up progressively, notes of caramel and toffee.

Mid-Palate:

Full presence, top of palate channeling the caramel into a fresh baked bread note, which continues to dominate. Light needle on the side of palate and inside of cheeks with hints of citrus peel.

Complexity: Medium

Dryness: Dry - medium dry.

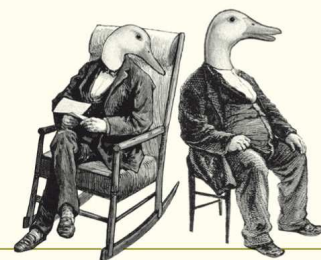
THE 86 CO.

NOISE & SPIRITS

The 86 Co. creates spirits with some of the best distillers and distilleries from around the world. Conversations within the bartending community inspired four spirits that were launched September 2012.

Fords Gin, Cana Brava rum, Aylesbury Duck Vodka and Tequila Cabeza are versatile, full-bodied spirits that are made for mixing.

They come in ergonomic bottles that were designed by and for bartenders. Their labels are filled with useful and honest information.



AWARDS

BEST IN CLASS

IWS Spirits of the America's

ULTIMATE SPIRITS CHALLENGE

91 POINTS (EXCELLENT, HIGHLY RECOMMENDED)

TASTING NOTES: Noses clean and crisp of toasted bread and crackers. Tastes clean, grainy, with a fine balance of sweetness and lemony acids. Peppery finish that is lush and very long.

INTERNATIONAL WINE & SPIRITS CHALLENGE "SPIRITS OF THE AMERICAS"
AYLESBURY DUCK VODKA -
GOLD + BEST IN CLASS

WINE ENTHUSIAST

AYLESBURY DUCK 93 POINTS



HIGHLY RECOMMENDED
SPIRIT JOURNAL DECEMBER 2012

"Wheat. Column still. Translucent... Initial sniffs encounter delightfully dry toasted bread, breakfast cereal and Wheat Thin notes that are fully fleshed out and engaging immediately; further air contact brings our earthy/mineral scents that mesh well with the dry cereal aroma, specifically, earthy, minerally and cereally...".



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