



A.H. RIISE

1838

# Black Barrel

NAVY SPICED

Several centuries of experience in aging and blending is evident in this unique spiced blend whose history, like all our blends, is steeped in the ocean and seafaring life.

Unlike other products from A.H. RIISE SPIRITS who have a more amber, glowing hue, the "Black Barrel" is more towards the colour of treacle. This is a result of an ageing process in casks with a heavily charred interior.

Charring was first done as a mean of removing traces of previously stored fish and salted meat that was stored in the barrels. History says that this began in the 15<sup>th</sup> century by French Cognac producers.

They also realised that while the charred wood created a darker spirit, the flavour also changed and infused the aging spirit with more complex smokey an spicy tones, yet with reduced levels of tannin.

*The A.H. RIISE*

## Black Barrel

NAVY SPICED

*is an unprecedented taste experience within the art of spiced blends.*

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TASTING NOTES

COLOR } Walnut

AROMA

} Mocha, walnuts, burnt figs and lightly burnt notes of oak.

TASTE } Christmas spices and dark chocolate unite in a deep, rich taste.

AFTERTASTE

} The mocha taste returns and tones out gradually.

