



NON PLUS ULTRA

Ambre d'Or Excellence



A.H. RIISE NON PLUS ULTRA “*Ambre d'Or Excellence*” stands on the shoulders of NON PLUS ULTRA “*Very Rare*”, and is a mellow yet extravagant interpretation of the ultimate drink.

A.H. RIISE NON PLUS ULTRA “*Ambre d'Or Excellence*” creates its magic in many ways. The spirit is matured in designer casks, and the barrels are superior in every aspect. Using old casks requires a lifetime of knowledge in the art of blending. A.H. RIISE NON PLUS ULTRA “*Ambre d'Or Excellence*” is the result of true craftsmanship from the trusted hands of our master blender.

Using only the oldest and the best casks used to mature sweet and subtle dessert wines gives the spirit an unprecedented taste and flavour of ripe fruit and warm spices. It is truly a unique sensory explosion for your enjoyment. The colour is as warm, golden and mystical as the fossil resin gemstone amber that received its name in the late 19th century. We have chosen the French pronunciation “*ambre*” out of respect for the French and their supreme ability to create wine, without which, these beautiful drops would not have been the same.

A premium taste

WITH A NAME THAT OBLIGES

A.H. RIISE NON PLUS ULTRA “*Ambre d'Or Excellence*” is part of a specially developed trinity from A.H. RIISE of which we are very proud. Be sure to also try its two ‘brothers’, NON PLUS ULTRA “*Black Edition*” and NON PLUS ULTRA “*Very Rare*”.

Tasting notes

COLOR	Warm gold
AROMA	Pickled plums, shortbread biscuits and a light floral, scented overtone
TASTE	Notes of pickled plum, vanilla and a sherry-like sweetness
AFTERTASTE	The rich taste tones out very, very gradually, like the smoke of a fine Cuban cigar



Nothing Further Beyond

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