



A.H. RIISE

1838



AWARDS



ROYAL DANISH NAVY

1838

ALBERT HEINRICH RIISE obtained international recognition for his work within science, as a pharmacist and especially for producing some of the finest rum to come out of the West Indian in the latter half of the 19th century, mainly due to his close association with the Danish Navy supplying the ships with rum for the sailors' traditional rum ration. "A.H. RIISE ROYAL DANISH RUM 55%" pays tribute to the long-standing relationship between Albert Heinrich Riise and the Danish Navy.

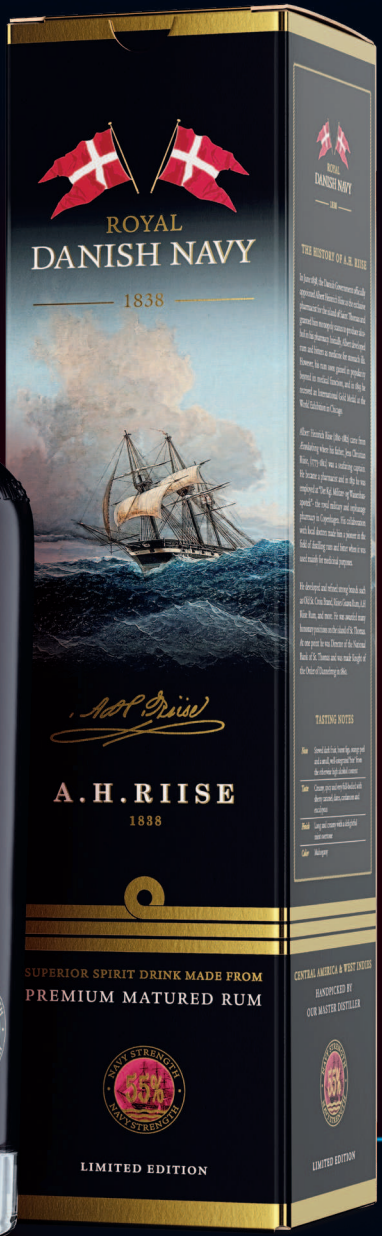
Albert Riise

This deep, full, and heady blend is created from carefully selected distillates aged in casks made from oak, allowing it to mature and take on its own unique character. This is a powerful and flavorsome spirit, which distinguishes itself by having a high alcohol content without this affecting the taste. However, for the aficionado, you will be pleased to know that the smooth distinguishable alcohol-rich 'bite' becomes noticeable with each sip.



Tasting notes

COLOR	Old saddle leather
AROMA	Stewed dark fruit, burnt figs and orange peel with an easily distinguished punch from a high-alcohol content
TASTE	Creamy, spicy and very full-bodied with sherry caramel, dates, cardamom and eucalyptus
AFTERTASTE	Long, creamy and spiced with a delightful mint overtone



IN 1838, THE DANISH GOVERNMENT OFFICIALLY GRANTED A.H. RIISE AN EXCLUSIVE RIGHT TO PRODUCE ALCOHOL ON THE ISLAND OF ST. THOMAS IN THE FORMER DANISH-WEST INDIES, (NOW U.S. VIRGIN ISLAND).