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Product Sheet

Sankt Ibb, Cask 11-217 : 51,4%vol

Swedish Single Malt Whisky

Produced and bottled by: Spirit of Hven, Sweden



Released on Systembolaget

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Facts: Only 273 (260+13) bottles bottled, from one cask at cask strength (Single Cask)

This Whisky is something truly unique, an oasis, a blessed epiphany. A single malt whisky with a charming smokiness, liquorice and char, gently rounded with raisins, almonds and soft leather notes. Something for Sybarites to enjoy amongst best friends.

Sankt Ibb is created from grain to bottle in the small family owned distillery situated on the island paradise, Hven, located in the strait between Denmark and Sweden.

Our Master distiller, **Henric Molin** explains. –*“Sometimes we have the luck to find a unique cask in one of our warehouses, something with its own soul. Where we see a complexity intertwined with simplicity in a magic harmony. It is as if the tree spirits, spirited by all the right reasons, have embraced the whisky and created a new entity.”*

Cask 11-217 is truly blessed with benevolent tree spirits. Something special indeed.

Going back in our archives, it came as no surprise with all that love and hard labor that was massaged into the barley already from the start during malting and kilning, reminiscing of the Wagyu-principle. The barley had an exceptional transformation from fermentation with specially designed yeast strains and long fermentation time. Distilling was a slow and gentle journey in the small signature copper pot stills.

The name **Sankt Ibb** derives from the patron of Hven, Saint James (St Ibb, Santiago).

James was together with his brother John two of the twelve apostles of Jesus, they were sons of the fisherman Zebedee and Salome (sister to Mary). James and John were referred to by Jesus as **Boanerges**, translated to **Sons of Thunder**. James, also known as James the Great, was the first apostle to die in martyrdom (44 AD).

Saint James was also the inspiration when giving name to the congregation and later the 11th century church sitting as a landmark for all sailors on the rim of the island.



Sankt Ibb, cask 11-217, is made from barley grown on the coordinates 55°91'N, 12°69'S just outside the distillery. The barley was malted in our pilot plant and the kilning was done with Chinquapin oak from old casks and locally harvested sea weed.

After 120 hours fermentation with two different yeast strains, specifically grown to embrace the fruity phenolic character, the wash was gently distilled and the heart was carefully collected. The spirit was laid to rest on a high toast, high char cask made of air dried **Quercus Muehlenbergii** harvested on the shores of Meramec river. After given its initial character the spirit was transferred to a cask made from air dried **Quercus Petraea** harvested outside Moulin's (Allier). This cask was previously used to enhance one of the most rewarded Cabernet Sauvignon/Merlot wines from Italy.

This whisky is bottled at the site of the distillery at cask strength **51,4 vol%**, without any carbon- or chill filtering, no colour or additives. Completely natural, as should be.

Every bottle is filled and waxed by hand before being signed by our Master Distiller.

With every bottle comes a piece from an oak stave from one of our whisky casks.

Scent and Taste

Undiluted, the whisky shows an enticing character of leather, black berries and black currants. There are notes of cinnamon, plums and herbs together with smoke, liquorice and tar backed up by flowers and fruit. The taste is soft and balanced with a gentle oiliness. It lies on the middle of the tongue and the aftertaste is relatively long.

Diluted, with water the nose opens up and shows sweeter liquorice, rasp berries and mocca. Notes of coffee with a foundation of smoke reveals evident notes of dill.

The taste becomes rounder and the whisky embalm the complete palate and shows the complexity from the different oak varieties. The scent becomes a silky smooth love between smoke, leather and black currants. The aftertaste is long but without rough edges. Vanilla and coconut develops after aeration backed up by leather and coffee.



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