

PORT FINISH RYE WHISKEY

FIVE & 20 SPIRITS AND BREWING, WESTFIELD, NY

ALCOHOL

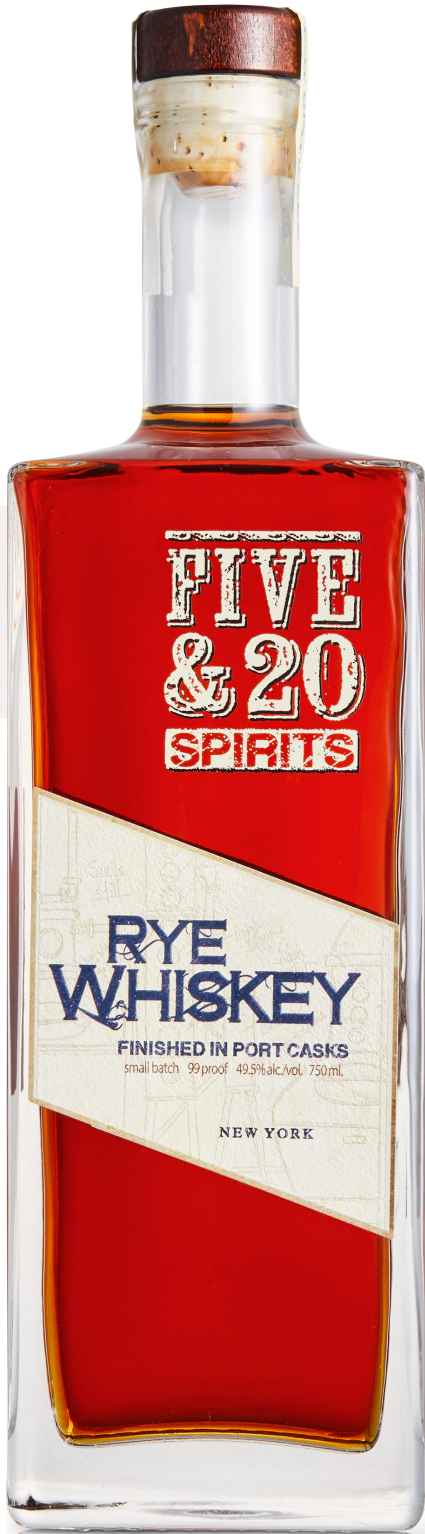
99 proof
49.5% ABV

GRAIN BILL

80% NY rye and
20% NY barley malt

AGING

Minimum 18 months in charred American oak barrel, then finished in American Port casks for an additional 2 and a half years.



NY International Spirits Competition – NY Rye
Distillery of the Year 2019

DISTILLING / TASTING NOTES

This whiskey started out in new, charred American oak barrels that provide the robust caramel and vanilla notes which balance the spiciness of the rye. After this initial aging, the whiskey is transferred into freshly emptied American “Port” wine casks from our own winery – Mazza Vineyards. Because the “Port” casks came from our own winery, they were filled with whiskey within 24 hours of the wine being removed. This ensures the freshness of the barrels, which provides the maximum flavor and aroma impact.

The longer aging in these “Port” casks gives the whiskey a deeper, more ruby color and rich flavors and aromas of red wine, dark fruit and chocolate.

DIETARY NOTE

Vegan



Enjoy this special expression of our rye neat, on the rocks, or with a splash of water.