

• A . D . LAWS •

SECALE STRAIGHT RYE

• WHISKEY •



ALC./VOL: 50%

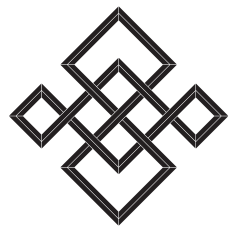
ACCOLADES



A.D. Laws Whiskey House is a grain-to-glass distillery in Denver, Colorado that applies a “there are no shortcuts” philosophy to each batch of whiskey produced. Each batch is milled, cooked, fermented, distilled, and aged on-site, utilizing heirloom grains from family-owned Colorado farms. The practice of open air, on-grain fermentation captures the essence of Colorado’s terroir while the copper pot-column still produces a robust, grain-forward style of whiskey that is aged in 53 gallon charred oak barrels.

Secale Straight Rye takes its name from *secale cereale*, the Latin term for the rye grain. The unique terroir of the San Luis Valley in southern Colorado imparts a perfumed quality to the grain, while a mash consisting of 50% raw and 50% malted rye produces a whiskey that balances the cereal qualities of malted grain with the assertive spice profile of its raw counterpart. The final result is a distinctly nuanced rye whiskey unlike any other.

- ◆ Mash Bill: 95% heirloom rye, 5% heirloom barley
- ◆ Aged over two years in new, 53 gal, charred oak barrels
- ◆ Tasting Notes: Floral and perfumed on the nose with notes of baking spice and orange oil. Black tea, sweet mint, and stewed fig on the palate, with hints of orange blossom and salted toffee. Finishes with a lingering green peppercorn spice.



LAWS

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HOUSE

CRAFT OVER COMMODITY - QUALITY OVER QUANTITY - WHISKEY ABOVE ALL.®

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