

# SPIRITS FROM NORWAY



## KIMERUD DISTILLERY

Lier, Norway

The Kimerud Distillery is a small-shop craft operation located on the family farm, located in Lier municipality, west of Oslo, Norway. The farm itself dates back to 1785. The clean air and good soil in Lier provides perfect conditions for growing high quality herbs and berries for their hand-crafted Gin and Aquavit.

The Kimerud Distillery started operations in 2007 and introduced their first product an herb spirit. In 2014, they distilled their first Gin—from potatoes and botanicals harvested from the their farm. The operation remains small, but they have expanded their products to include a second “Wild Grade Gin,” an Aquavit, and Pink Gin. In fact, Kimerud Gin is the highest awarded Norwegian Gin and has received high honors in several international competitions.



### Products:

- **HÅVALDSEN AQUAVIT Triple Cask**  
750ml | 80 Proof | 40% ABV | 6 Bottles Per Case
- **KIMERUD GIN 40%**  
750ml | 80 Proof | 40% ABV | 6 Bottles Per Case
- **KIMERUD HILLSIDE AGED GIN (Cask Gin 42%)**  
750ml | 84 Proof | 42% ABV | 6 Bottles Per Case
- **KIMERUD WILD GRADE GIN 47%**  
750ml | 94 Proof | 47% ABV | 6 Bottles Per Case
- **KIMERUD COLLECTOR'S PINK GIN**  
750ml | 76 Proof | 38% ABV | 6 Bottles Per Case



1700 Market St #1005 | Philadelphia, PA 19103  
Warehouse: 3 Industrial Court, Suite 6 | Freehold, New Jersey 07728  
Phone: 908.509.7525 | Email: OceanWineGuy@aol.com

# HÅVALDSEN TRIPLE CASK AQUAVIT

LIER, NORWAY

750ML | 80 PROOF | 40 % ABV | 6 BOTTLES PER CASE

The Kimerud Distillery is a family owned distillery, built on Kimerud Farm, which dates back to 1785. The clean air and good soil here provides the best conditions for growing high quality herbs and berries.

This is the first triple-cask Aquavit made in Norway and it is a toast to the Master Distiller's grandfather Herold Håvaldsen, a miner in the Norwegian mountains. During WW2 he worked on ships before he was taken as a P.O.W. for his service as a freedom fighter.

Håvaldsen Triple Cask Aquavit is distilled in the same method used on the best Gins—distilling all the herbs at the same time and adding clean mountain water after distillation. This Aquavit blends a total of 20 different herbs, including: caraway, quince, coriander, angelica, mint, ginger root, orange and lemon peel. Because all the herbs are distilled together before adding water, the herbs are well-integrated into the end product. Håvaldsen is then stored in three different barrels for a total of nine months—beginning with three months in Sherry casks, followed by three months in Madeira barrels and the final three months are spent in fine French oak casks.

## Appearance / Color

Light golden yellow.

## Nose / Aroma / Smell

Cool and fragrant with notes of citrus, spice, white flowers and a touch of herb in fine wood.

## Flavor / Taste / Palate

A profound lingering finish from the rich herbs and botanicals. A touch of lemon curd, citrus and spice offers a slightly bitter lingering aftertaste. Recommended as an *avec/digestif* per the finest dark spirits. Also perfect as main ingredient in new trendy cocktails.

## Awards:

- Silver medal, International Spirits Competition, 2017.



1700 Market St #1005 | Philadelphia, PA 19103  
Warehouse: 3 Industrial Court, Suite 6 | Freehold, New Jersey 07728  
Phone: 908.309.7525 | Email: OceanWineGuy@aol.com

# KIMERUD GIN 40%

LIER, NORWAY

750ML | 80 PROOF | 40% ABV | 6 BOTTLES PER CASE

*Hardcore Gin lovers say the word Martini should never be preceded by vodka, lobster or pomegranate.*

*They say the original and only real Martini consists of Gin, Vermouth & olives, period!*

Kimerud Gin is made in the Norwegian village of Tranby, about 20 miles west of Oslo. Master Distiller Ståle Håvaldsen Johnsen crafts this complex and smooth Gin with care. The Gin is distilled from potato spirits and 22 botanicals including juniper, coriander, lemon peel, walnut, angelica root, ginger root, mint, and orange peel—most of which are harvested from his family farm.

The spirit is distilled five times and only pure mountain water is added after distillation. Kimerud Gin 40% and Kimerud Wild Grade Gin 47% are the same great Gin, there is just less water added after distillation in the 47% Gin. The Gins truly benefit from the home-grown organic ingredients from the farm.

Norway's cold climate adds to the quality of Kimerud Gin as it delays the growth of the herbs, which allows each herb's special flavors to fully develop, resulting in a superbly rich Gin. Only pure mountain water is added after distillation.

Many Gin lovers note subtle scents of the sea wafting from the Gin. That's because Ståle uses rhodiola rosea, a wild Scandinavian herb picked on the cliff of the Arctic's Norwegian Sea. This herb grows wild in the North of Norway, where the Arctic Sea provides the raw flavor and aroma that makes this Gin so special. During the Age of the Vikings, rhodiola rosea was considered a prized delicacy, with magical properties.

There is one surprising ingredient in the blend.

The surprise? Walnuts!

When was the last time you had a Gin made with walnuts?

## Appearance / Color

Clear

## Nose / Aroma / Smell

Very complex with roses, juniper, and herbs

## Flavor / Taste / Palate

Complex and both floral and savory at the same time.  
Soft on the palate with juniper, citrus, and lavender

## Finish

Long finish for a Gin, with fresh grass and a dash of sweetness

## Accolades:

- Double Gold Medal, CWSA China, 2017



YOU HAVE TO TASTE IT FOR YOURSELF.



1700 Market St #1005 | Philadelphia, PA 19103  
Warehouse: 3 Industrial Court, Suite 6 | Freehold, New Jersey 07728  
Phone: 908.309.7525 | Email: OceanWineGuy@aol.com

# KIMERUD HILLSIDE AGED GIN 42%

LIER, NORWAY

750ML | 84 PROOF | 42% ABV | 6 BOTTLES PER CASE

The cold climate in Norway adds to the quality of Kimerud Gin as it delays the growth of the herbs, bringing a luxurious richness that to the final taste. Kimerud also uses botanicals that were popular as food and medicinal sources during the Viking era (800-1050). Kimerud's distillers have learned from the Viking's teachings to produce a balanced, yet powerful Gin that pays tribute to their Viking history—built on the botanicals' strength the Vikings needed for their long naval voyages.

Based on the award-winning Kimerud Gin, this Hillside Aged Gin is a handcrafted, small-batch Double Cask Gin with 42% alcohol by volume.

Master Distiller Ståle Håvaldsen Johnsen crafts this complex and smooth Gin with care. He uses 22 botanicals including: juniper, coriander, lemon peel, walnut, angelica root, ginger root, mint, and orange peel.

Scents of the sea are noticeable, as Ståle uses *rhodiola rosea*, a wild Scandinavian herb picked on the cliff of the Arctic's Norwegian Sea.

The spirit is distilled five times and we only pure mountain water is added—and it is added after distillation. The Gin is stored in various oak barrels; old sherry casks and fine French oak barrels for a total of six months, all of which have previously contained Håvaldsen Aquavit. This Gin takes the best flavors and aromas from the Aquavit, some sweetness from the sherry, and the delicate balance of brown sugar and vanilla from the French oak making for a complex and elegant Gin that can be used both as digestif or in favorite cocktails—including Gin Tonics.

## Appearance / Color

Golden Brown

## Nose/Aroma/Smell

Very complex oak barrel, Aquavit, and herbs.

## Flavor/Taste/Palate

Complex herbs and a touch of savory basil followed by creamy vanilla and a hint of chocolate raisin and Aquavit.

## Finish

Long finish for a Gin, with good oak flavors and a dash of sweet

## Accolades:

- Silver Medal, Berlin International Spirits Competition 2018.



YOU HAVE TO TASTE IT FOR YOURSELF.



1700 Market St #1005 | Philadelphia, PA 19103  
Warehouse: 3 Industrial Court, Suite 6 | Freehold, New Jersey 07728  
Phone: 908.309.7525 | Email: OceanWineGuy@aol.com

# KIMERUD WILD GRADE GIN

LIER, NORWAY

750ML | 94 PROOF | 47% ABV | 6 BOTTLES PER CASE

Kimerud Wild Grain Gin 47%, like their 40% Gin, is making waves throughout the Gin-loving world.

The Kimerud Distillery is a small-shop craft operation located on a family farm in the Norwegian village of Tranby, just outside of Oslo, Norway. Distillery operations began 2007 with their first product: an herb spirit. In 2014, their first Gin was distilled from potatoes and botanicals harvested from the the family's farm.

Master Distiller Ståle Håvaldsen Johnsen crafts this complex and smooth gin with care. He uses juniper, coriander, lemon peel, walnut, angelica root, ginger root, mint, and orange peel in addition to other herbs, making for a total 22 aromatic botanicals!

Aromatic notes of the sea come from *rhodiola rosea*, a wild Scandinavian herb picked on the cliff of the Arctic's Norwegian Sea. During the Viking era, *rhodiola rosea* was prized and considered quite the delicacy..

Kimerud Gin 40% and 47% are the same great Gin, the only difference is that there is little more water in the 40%. Both are well-balanced owing to the careful blending of 22 fine botanicals. The cold climate in Norway adds to the quality of Kimerud Gin as it delays the growth of the herbs bringing a luxurious richness. The Gin benefits from the home-grown organic ingredients. The spirit is distilled five times and only pure mountain water is added after distillation. This is the perfect Gin for your Gin & Tonic!

## Appearance/Color

Clear

## Nose/Aroma/Smell

Very complex with roses, juniper and herbs.

## Flavor/Taste/Palate

Complex and both floral and savory at the same time. Soft on the palate with juniper, citrus, and lavender.

## Finish

Long finish for a Gin, with fresh grass and a dash of sweetness.

## Accolades:

- Gold Medal, San Francisco World Spirits Competition (SFWSC) 2017.
- Silver Outstanding, IWSC 2017.
- Gold Medal, International Taste and Quality Institute (ITQI) 2015.



YOU HAVE TO TASTE IT FOR YOURSELF.



1700 Market St #1005 | Philadelphia, PA 19103  
Warehouse: 3 Industrial Court, Suite 6 | Freehold, New Jersey 07728  
Phone: 908.509.7525 | Email: OceanWineGuy@aol.com

# KIMERUD COLLECTOR'S PINK GIN

---

LIER, NORWAY

750ML | 76 PROOF | 38 % ABV | 6 BOTTLES PER CASE

## COMING SOON!

This Gin owes its subtle dry palate to the hand-picked organic berries from Kimerud farm. From July through August, Master Distiller Ståle Johnsen, his wife Barbara and two daughters collect the rich, ripe raspberries to ensure only the best quality and most flavorsome berries are selected.

This pretty Pink Gin contains no fewer than 23 botanicals. A touch of sourced sugar is added to give the spirit a mild sweet balance.

You can enjoy this gin alone in the glass, or as a Gin Tonic or in new exciting cocktails.

### Appearance/Color

passionate ink

### Nose/Aroma/Smell

Very complex with raspberry, herbs and notes of citrus.

### Flavor/Taste/Palate

Complex and both floral and savory at the same time.

Soft on the palate with raspberry, herbs, and a hint of sweetness.

### Finish

Long finish for a Gin, fresh raspberry and herbs.



1700 Market St #1005 | Philadelphia, PA 19103  
Warehouse: 3 Industrial Court, Suite 6 | Freehold, New Jersey 07728  
Phone: 908.309.7525 | Email: OceanWineGuy@aol.com