



Whisky TER Lignum

Triple Wood Cask Aged

Flavor: Malty, refined, elegant and complex on the nose, this whisky is reminiscent of ripe plums. Powerful, complex and fruity on the palate, with an almost sweetness, the toasted oak comes into its own with notes of spicy-sweet vanilla and coconut. The finish combines light notes of dark chocolate with fresh hints of mint. TER Lignum owes this exceptional characteristic to larch, whose resinous nature ensures long-lasting enjoyment.

Characteristics: Three types of wood are the secret behind its incomparable taste: TER Lignum is allowed to mature in cherry, oak and larch barrels. Three types of wood that have their roots in the native forests of the FORST speciality beer brewery. TER Lignum glows golden and delights the eye with dark amber colours. On closer inspection, a reddish shimmer becomes apparent, which we owe to the cherry wood.

Recommended glass: TER Lignum Whiskyglas

Serving temperature: Room temperature 18° C

Basic data:

Manufacturer	Roner SpA Distillerie – Via J.v. Zallingerstr. 44, I-39040 Termeno Alto Adige – Italy
Type of Whisky	Single Malt Whisky
Aging	5 years in barrique barrels
Color/ Limpidness	Amber, bright, light reddish tint
Olfactory note	Fine, elegant, smoky, ripe plum and malt aromas, light resinous note
Flavor	Strong, complex, fruity, almost sweet, with hints of sweet-spicy vanilla and coconut
After taste	Robust, noble, persistent, lingering notes of bitter chocolate with hints of fresh mint
Type of barrel	Matured in barrels made from cherry, oak and larch wood.
Ingredients	Malted barley, water, yeast
Alcohol	alc. 40 %vol.



Allergens

Due to the use of barley in the production and maturation process, TER Lignum whisky contains gluten.

Please note that: As with almost all distilled spirits, the gluten is generally removed during the distillation process, meaning whisky is often safe for people with coeliac disease. However, the barley used as a raw material is still present.

GVO

The product does **not** contain any ingredients containing, consisting of, or produced from genetically modified organisms (GMOs)

Storage

Store at room temperature

Sales unit:

Description	Article code	Content (l)	Weight ca. (kg)	GTIN - Code			Best before (months)
				Bottle	Cluster	Carton	
One-way bottles							
Bottle OW 0,70 l	1907	0,7	1,40	8004613000602	8004613000626	8006413000619	(6)

Technical data:

Type of container	Packaging	Package (Bottle)					Sales unit (carton)				
		Ø / Width (mm)	Length (mm)	Height (mm)	Weight empty (g)	Weight full (g)	Width (mm)	Length (mm)	Weight (mm)	Package per unit (pieces)	Empty weight (kg)
Einwegflasche											
OW 0,70 l x 6	Karton	85,00	85,00	225	750	1.400	92	95	223	1	-

Note: For anything not expressly stated, please refer to the applicable legal provisions.

Transport unit:

TER Lignum whisky can be purchased from the FORST online shop, the FORST shop, and selected specialist beverage retailers and restaurants.

Online orders are shipped in special packaging (the 'Savebox') to ensure they reach you safely.

Recycling Info:

- Bottle GL70 (glass waste)
- Closure FOR50 (separate waste collection)
- Capsule PVC3 (plastic waste)
- Packaging PAP21 (paper waste)

Check the regulations of your country.



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