

Sivo l'Essence du Single Malt

Producer: Maison Sivo

Country: Canada

Region: Québec

Alcohol content: 42%

Format: 750 ml



Aged in two types of oak casks, this whiskey reveals herbal and floral notes, as well as subtle woody accents.

Distillation

Québec malted barley is freshly and perfectly milled in our distillery. It is then mixed to fresh spring water from Covey Hill, on the foothills of the Adirondacks, and heated for 2,5 hours in a stepwise process. Maximum temperature reached is 67°C.

Following the addition of yeast, the mash is fermented during 4 days, its temperature is controlled in inox reservoirs with dual cooling jacket. Distillation takes place through the various plates of our Aroma type still made by the German firm Müller Brennereianlagen, with computer controlled temperature. The distillate is diluted to 62% alcohol in preparation for maturation.

Aging takes place between 8° and 28°C with humidity of 68 to 78%. Maturation takes place in new Hungarian oak casks. No color is added to this product.

Tasting notes

L'Essence du Single Malt First Edition captures the complex taste of pure malted barley. Light aging reveals its aromas without disguising them, to put forth its fresh cereal perfumes, its herbal and floral notes, its fruity register and its subtle woody accents. Unique in Quebec and elaborated from local barley, it's a seductive journey in the world of Single Malts.

To serve

L'Essence du Single Malt can be served at room temperature or on ice.