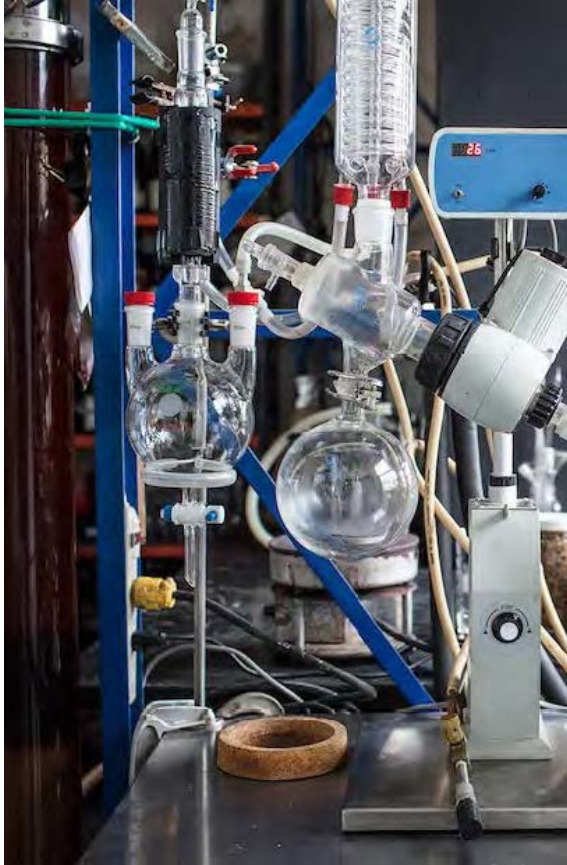


ARCANE DISTILLING

Created in the time honored spirit of Italian amaro, Arcane Fernet is both robust and balanced. David Kyrejko, also of Industry City Distillery fame, started experimenting with making a fernet as the result of a dare. With the release of this amaro, it's fair to say he won the bet (the prize was a beer). Formulated, distilled, & bottled right in Brooklyn, Arcane Fernet is a smoother alternative to bracing, medicinal amaro.



Arcane is a highly experimental distillery using unusual processes to make imaginative spirits. Kyrejko is a one-man show and builds all of his own equipment.

Arcane Fernet is made with 20 different herbs, including a combination of traditional old-world ones like gentian root and bitter orange peel and unusual new-world and local herbs including several varieties of hops and peppermint. No anise is used. The use of invert sugar as a sweetener means there's only a fraction of the amount of sugar used in Arcane than standard fernet.

ARCANE FERNET



Spirit Style: fernet

Base Ingredients: 20 different herbs and spices including fresh peppermint, gentian root, bitter orange peel, and several varieties of hops; invert sugar

Still Type: self-designed

Distiller: Dave Kyrejko

Distillation: vacuum

Filtration: no

% Alcohol: 39.0%

Format: 750ml

Bts/Cs: 12

Country: United States

Region: Brooklyn, NY