

# QUINOA

PROFILE:

**NUTTY**  
**EARTHY**  
**PEPPERY**

PLAYS WELL WITH:

**GRILLED STONE FRUITS, TRADITIONAL BITTERS**  
**FIG, NUTMEG**

NOSE:

Toasted almond and grain notes immediately come to mind followed by a sweet mellow finish with a youthful exuberance.

PALATE:

The palate follows suit with toasted almond and earthy characteristics early on. The nuttiness fades toward white pepper and light citrus peel on the finish that linger on the tongue.

We at Corsair have always had a passion for alternative grains and our Quinoa whiskey is no different. We start with two row malted barley and then add in red and white organic, food grade quinoa from South America. The result is a product that is earthy and nutty in character and truly unlike any other in the world.



## AWARDS:



WHISKY MAGAZINE



2014  
Regional Winner  
US Craft Distillers



GOLD, 2013  
International  
Review of Spirits Awards