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BEVX REPORT

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LINEIE AQUAVIT

THE DATA

Category: Liqueur

Sub-Category: Aquavit

Origin: Trondheim, Norway

Retail Price: \$29.99

ABV: 41.5%



HOW TO ENJOY IT

Aquavit is most often consumed at holidays sipped slowly from a shot glass while served at room temperature. However, **this nectar is finding its way into cocktails** but it's a bold and tricky flavor to handle. We like it neat, after dinner or with smoked fish.

COOL FACTOR

A

The Linie Aquavit has long been the gold standard of this intriguing category as is evident by its truck full of medals from international competitions.. **Grade - A**



ANALYSIS



The spirit is made with a potato base distilled in pot stills, which is quite evident on the silky and textured palate. The primary flavors are caraway with a vibrant dose of aniseed. **The deep golden color comes from Oloroso Sherry cask aging at sea aboard a vessel that crosses the equator twice.** I would normally be tempted to call out such a dramatic marketing ploy but the resulting spirit is so lovely that I dare not suggest the slightest change of course.



TALKING POINTS

FROM LINEIE



Linie is famous for its journey at sea, a tradition that has remained unchanged since its creation, more than 200 years ago. Exposing the cask to the constant rolling of the waves and shifting weather conditions gives the aquavit a perfectly balance of spices and cask aromas.

VALUE GRADE



A

This Scandinavian specialty is at the top of the quality pyramid so for roughly \$30 retail **we would call it a bargain.** Enjoyed one ounce at a time this will provide many weeks of pleasure. **Grade - A**

IN THE GLASS

Appearance: Brilliant, golden amber color.

Aromatics: The nose is filled with the scents of caraway and anise with supporting notes of dill seed, orange peel, clove, dried figs, and vanilla.

Flavor: The palate echoes the nose delivering a rich spice and fruit core as the Sherry cask flavors come alive with accents of citrus and peppermint.

Intensity & Texture: Medium-bodied with too many layers of fruit and spice to dissect with bright acidity aiding in the perfect balance.

MORE THAN
THE SCORE



FIERCELY
INDEPENDENT