

THE
MYSTIC
DUKE





◆ BLENDED MALT & GRAIN WHISKY ◆

A RICH SENSORY EXPERIENCE

CHARACTERISTICS AND TASTING TIPS

DRESS:

Deep, the dress reveals a burnt amber colour, adorned with reddish reflections.

NOSE:

Complex and aromatic, the nose packs a smoky wallop, a blend of rich **EARTHY** and **SPICY** notes with subtle **CITRUS** tones.

TASTE & AROMA:

Rich, powerful and delicate, the palate senses a harmonious mix of **SPICY**, **NUTTY**, **CITRUSY** and **WOODY** notes in addition to **VANILLA AND COATED APPLE TOFFEE** notes.

STRUCTURED AND BALANCED:

A wide aromatic palette tracts a very long-lasting finish.

Available in:

200ml

700ml

750ml

40% alcohol by volume (80 Proof)



Category :	High-quality distilled spirits.
Elaboration process :	A blend of distilled malts in a traditional pot-still and distilled grains in distillation coffee columns. Matured in old oak barrels.
Composition :	Malt spirits, grain spirits and high mountain spring water.
Description :	This whisky is characterized by a powerful yet smooth long-lasting taste.
Warehousing conditions :	It is recommended to keep the product in its original packing away from direct sunlight.

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@themysticduke



INGREDIENTS & PREPARATION STEPS

60 ml. The Mystic Duke's Whisky

30 ml. Strucchi Rosso Vermouth

8 Drops Bob's Abbotts bitters

Glass: Coupe Glass

Character: Bold

Garnish: Garnish with maraschino cherry

Select and pre-chill a COUPE GLASS.

Prepare garnish of orange zest twist and Luxardo Maraschino Cherry.

STIR all ingredients with ice.

FINE STRAIN into a chilled glass.

Express orange zest twist over cocktail and discard.

Garnish with maraschino cherry.



Start by filling your glass with ice cubes.
Let the ice cubes chill the glass for
a few moments.

Carefully pour in **50 ml** of
The Mystic Duke's Whisky all over
the ice cubes.

Gently stir the mixture with a bar-spoon
to harmoniously integrate all the elements.



INGREDIENTS & PREPARATION STEPS

50 ml. The Mystic Duke's Whisky
2 bar-spoon Honey
30 ml. Strucchi Dry Vermouth

Glass: Coupe Glass

Character: Bold, Bright

Garnish: Lemon zest twist

Select and pre-chill a COUPE GLASS.
Prepare garnish of lemon zest twist.
STIR honey with **The Mystic Duke's Whisky**
in base of shaker until honey dissolves.
Add other ingredients and SHAKE with ice.
FINE STRAIN into chilled glass.
EXPRESS lemon zest twist over
the cocktail and use as garnish.



**AMBER
NECTAR**



A HERITAGE OF PURITY

Enjoyment: Ideal for savoring neat, with a drop of water, or on the rocks, to fully appreciate its layered complexity.

Connoisseur's Choice: "The Mystic Duke's Whisky challenges the palate, offering an exploration of taste that inspires awe and reverence with every glass," says the Duke's follower, his eyes twinkling with the glow of the still.