



SJØØRN SPIRITS

THE DRINK. THE STORY. THE PLEASURE.

...Sjøørn Spirits is a startup founded in 2021 by the brothers Søren and Bjørn.

Our company vision is to change the trend-driven world of spirits.

In order to do this, we work with people who value care and tranquility.

We look for partners who make unique products - products that tell their own story.

We look for wines and spirits that taste delicious and are not easy to find....



Our products and partners



SJØØRN
SPIRITS

Cantina Benincasa



Cantina Benincasa



The vineyards of Benincasa are located in Umbria, the green heart of Italy.

- ❖ Very carefully select grapes which are processed in the traditional way. The result is a wine of small quantity but with high quality
- ❖ The vineyards are managed by Marco Alimenti, whose grandfather founded the winery in 1967
- ❖ The wine expresses the handwriting of the winemaker - just as the label do

L'Incontro Vino spumante dry NV

L'Incontro" is the Italian expression for meeting.

In this delicious spumante, the winemaking art of Umbria and the traditional "spumante process" of Veneto combines an unforgettable taste experience.

Color	Delicate yellow, fine perlage
Grapes	50% Grechetto, 50% Trebbiano
Maturation	Non-Vintage
Taste	Charming palate, with delicate fruit sweetness and refreshing carbonation
Goes perfectly with	Melon with Parma ham, Sushi & Sashi, Risotto with seafood, Strawberries with sorbet of Spumante or as an aperitif.
Storage	A product for immediate pleasure



Vincastro Bianco

The grapes are harvested in mid-September and lightly pressed immediately after harvest.

The wine is fermented in concrete barrels where it is then refined for another six months.



Straw yellow color with greenish reflections

50% Grechetto, 50% Trebbiano

Six months in the concrete cistern

Aroma of white flowers and pleasant fruity note

appetizers, starters, fish, soups, fresh cheese

Short aged wine

Color

Grapes

Maturation

Taste

Goes perfectly with

Storage

Vincaastro Rosato

Wine made from Sangiovese grapes harvested in the first half of September.

After harvesting, the grapes are lightly pressed after a one-day maceration to give the wine its characteristic pink color. It then ferments in concrete barrels, where it completes the aging process of about six months.

Color	Intense rose color
Grapes	100% Sangiovese
Maturation	One day maceration
Taste	Fresh red fruits
Goes perfectly with	appetizers, starters, fish, soups, fresh cheese
Storage	Six months in the cistern



Vincastro Rosso

*The wine is obtained exclusively from Sangiovese grapes harvested in the second half of September.
It ferments for 15 days in concrete barrels, where it then spends a year to refine.*



Ruby Red

Color

100% Sangiovese

Grapes

15 days maceration

Maturation

Medium body and structure, with hints of red fruit and light tannin.

Taste

cold cuts, white meat (chicken, turkey, turkey, etc.),
(not quite ripe) cheese

Goes perfectly with

One year in the cistern

Storage

Montefalco Rosso DOC

The classic DOC blend of Sangiovese, Merlot and Sagrantino.

Benincasa was the first vineyard to lay the foundation for this certificate with its "Montefalco Rosso".

Color	Ruby red with pomegranate reflexes
Grapes	70% Sangiovese, 15% Sagrantino, 15% Merlot
Maturation	20 days maceration in cisterns
Taste	blackberries, spices, tobacco, markedly tannic
Goes perfectly with	Red meat, game, aged cheese
Storage	One year in French oak casks



L'Annunziata Grechetto

*Orange wine fermented with skin contact and spends some time in French oak.
There it develops into a rich, complex and full-bodied white wine.*



Intense golden yellow

Color

100% Grechetto

Grapes

18 hours with shell, then in the cistern.

Maturation

Juicy palate, kiwi, honey, brioche, animating acidity and a fine spiciness with a medium finish.

Taste

Fruity and spicy dishes, yellow curry, terrine of duck liver.

Goes perfectly with

Six months in French oak casks

Storage

Montefalco Rosso “La Fornace” DOC

Here the power and structure of the exceptional Sagrantino grape combine with the elegance of Merlot and the bright acidity of Sangiovese. Balanced by the influence of French oak, our "La Fornace" can be stored and enjoyed for years..

Color	Intense ruby red
Grapes	60% Sangiovese, 25% Sagrantino, 15% Merlot
Maturation	20 days cistern
Taste	Red fruits, delicate sweetness, stimulating acidity, long finish.
Goes perfectly with	Barbecue, duck breast, sauerbraten, strong cheese
Storage	Two years in French oak casks



Montefalco Sagrantino DOCG

A wine that is elegant and powerful at the same time. Long-lasting tannins achieve through notes of red and black berries and spicy aromas.
A remarkable balance.



Ruby red with pomegranate reflections

Color

100% Sagrantino

Grapes

20 days in the cistern

Maturation

Blackberries, spices, tobacco, markedly tannic

Taste

Red meat, game, aged cheese

Goes perfectly with

Three years in French oak casks

Storage

A close-up photograph of a person's hands pouring whiskey. The person is wearing a dark watch on their left wrist. They are holding a bottle of Oatmeal Whiskey with their right hand and pouring it into a glass held in their left hand. The bottle and glass are resting on a light-colored, textured rock. The background is a warm, golden sunset with blurred trees and foliage, creating a bokeh effect. The text "...Whiskey from the land of the giants..." is overlaid in the center of the image.

**...Whiskey from the land
of the giants...**

Erongo Mountain Winery & Distillery



The vineyard, located at 1200 meters above sea level, and thus the first distillery and winery in Namibia, brings a lot of movement to the barrel and dramatically shortens the aging period.



- ❖ For the production of the triple grain whiskey local ingredients are used such as the Mahangu grain, which provide a unique taste
- ❖ Unlike other whiskeys, our grain mix is not smoked over peat, but over elephant dung, and therefore develops flavors never before perceived
- ❖ The whiskey is then stored for at least three years in barrels previously filled with red wine from the Erongo Mountain Winery

Ondjaba Classic Whiskey

The Ondjaba is the first Triple Grain Whiskey from Namibia. Special ingredients such as maize or Mahangu millet are purchased from local farmers and carefully combined for this Triple Grain Whiskey. With "Ondjaba" you will experience unprecedented taste sensations, caused by exotic grain and the extraordinary production process.

Color	Amber color with reddish reflections
Alcohol content	46%
Taste	Spicy aromas, taste of smoke and wood, soft finish





Ondjaba Gravino Whiskey

After the storage time in red wine casks, this Ondjaba is decanted into barrels in which previously the liquor wine "Gravino" (a kind of port wine) was stored. There it remains for at least another year, in which the whiskey not only gets its deep red color, but also a particularly sweet and fruity note.

Deep red
Finished in the Gravino liquor wine cask of the Erongo
Mountain Winery
Sweet and fruity note, incense

Color
Maturation
Taste

Brandy – The Jewel

The Jewel of Namibia is a unique brandy. The sun-drenched grapes from Namibia and South Africa are carefully selected for the Jewel. After multiple distillation, the Jewel of Namibia matures in special barrels and thus gets its extraordinary pleasant and soft taste.

Color	Amber color
Maturation	At least 5 years aging in French oak casks
Grapes	Shiraz and Cabernet Sauvignon
Taste	Mild and sweet note
Special Characteristics	Multiple distillation of own grapes





Thank you!

Ευχαριστώ!