

# SJØØRN SPIRITS

THE DRINK. THE STORY. THE PLEASURE.

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

Our company visions 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





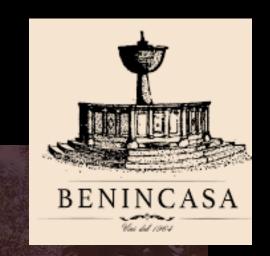




#### Cantina Benincasa



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

#### Vincastro 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

100% Sangiovese

15 days maceration

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

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

One year in the cistern

Color

Grapes

**Maturation** 

**Taste** 

Goes perfectly with

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





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

100% Grechetto

18 hours with shell, then in the cistern.

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

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

Six months in French oak casks

Color

**Grapes** 

**Maturation** 

**Taste** 

Goes perfectly with

**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

100% Sagrantino

20 days in the cistern

Blackberries, spices, tobacco, markedly tannic

Red meat, game, aged cheese

Three years in French oak casks

Color

**Grapes** 

**Maturation** 

**Taste** 

Goes perfectly with

**Storage** 



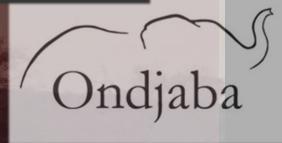


# Erongo Mountain Winery & Distillery





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!

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