



BELVEDERE HERITAGE 176

Malted Rye Vodka

Belvedere Heritage refers to an old malting method that was used by Polish vodka makers up to the 19th century. This technique involved heating the Dankowskie rye to 176 degrees using fire kilns to release enzymes from the rye's starch. This traditional method also exposed the rich and distinctive flavours of the rye.

Tasting notes

Color

Clear

Aroma

Subtle aromas of vanilla ice cream and almond butter. A touch of toffee fondant, cinnamon and acacia honey.

Taste

Une sensation extraordinaire en bouche, riche et veloutée, avec des notes de vanille, de beurre salé, de biscuits au citron et de pain de seigle.

Finish

Medium length, with a soft finish and a touch of fresh pepper.