



WATERFORD
IRISH SINGLE MALT WHISKY

PEATED

CUVÉE FUMO



THE REAL FLAVOUR
OF IRISH PEAT,
FOR THE FIRST TIME
IN A GENERATION

BARLEY—FORWARD • TERROIR—DRIVEN

IRISH PEAT X IRISH BARLEY



KEY FACTS

PRODUCT RANGE	CUVÉE CONCEPT
PRODUCT NAME	PEATED CUVÉE FUMO
ABV	50%
PEATING	55 ppm (HEAVILY PEATED)

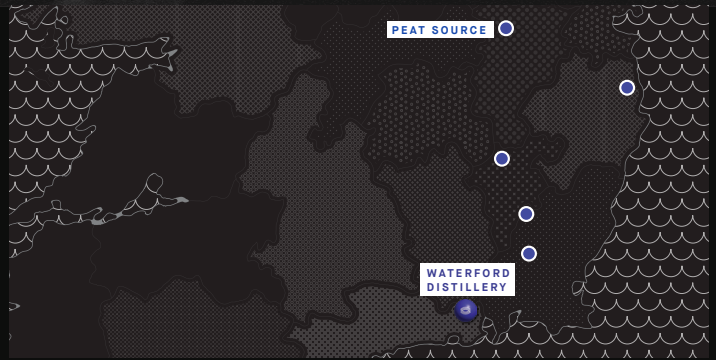
PEATED: FUMO

Arcadian Farm Origins, our secret gardens of delight, explore the natural flavours, intensity & honesty of the old ways. Out of necessity since the dawn of time, peat has been the primary fuel source in rural Ireland, with its sweet pungency familiar to generations gathered around the ancient hearths of thatch-roofed blackhouses. Farmer, & often illicit distiller, dried barley over peat smoke infusing the same heady aromatics, an ancient custom that died out from the 1850s. Cuvée Fumo celebrates the coming together of Irish peat with Irish barley from four Single Farm Origins for complexity, & two distinct harvests for harmony, as we return to the earthy, wild & raw tradition rooted in the distant past.

CASK COMPOSITION

33%	FIRST FILL U.S.	
22%	VIRGIN U.S.	
19%	PREMIUM FRENCH	
26%	VIN DOUX NATUREL	

Growers Micheal Carey, Ger Byrne, Francis & Philip Kehoe, Tony Pender



- IRISH PEAT X IRISH GROWN BARLEY - THE FIRST TIME IN A GENERATION
- PEAT SOURCE: BALLYTEAGUE, CO. KILDARE
- BARLEY: FROM FOUR INDIVIDUAL IRISH FARM
- PEAT SMOKE WAS THE ORIGINAL TASTE OF IRISH WHISKY

TASTING NOTES

Colour: Rich gold with unctuous oils.
Nose: Rich, sweet, hearthside style of peat, augmented by Demerara sugar. Hessian, oyster shells. Wet limestone. Hemp and tar. Peach skins and russeted apples. All given ballast by deep, gristy malt and a touch of polished oak.
Taste: Sweet heather honey and tablet intermingle with sackcloth, seasalt and pitch. Charcoal and autumnal hearth. An almost umami touch of hoisin sauce alongside warm hay and savoury spices.
Finish: Lingering, with lanolin and earthy hearthside turf.