

# ARDBEG WEE BEASTIE

Ardbeg Wee Beastie: A Monster of a Dram, Wee Beastie is the perfect introduction to the Ardbeg portfolio. The younger the whisky the more powerful the smoke, making this untamed new expression stand out amongst all other Islay Malts experience.

## ❖ THE STORY

Our whisky creators set out to make the rawest, smokiest Ardbeg ever. The result is Ardbeg Wee Beastie and this tongue-tingling, beautifully smoky dram is the youngest Ardbeg we've ever made. A Monster of a Dram, Wee Beastie is a feisty young creature with a formidable taste. The younger the whisky the more powerful the smoke, making this untamed new expression stand out amongst all other Islay Malts.

## ❖ KEY SELLING POINTS

**Versatile Liquid:** Matured in ex-bourbon and Oloroso sherry casks with tastes of chocolate, creosote and tar, Wee Beastie is perfect for enjoying neat or in a powerfully smoky cocktail.

**Recruit New Consumers:** Liquid offers a competitive cost per pour for smoky cocktails, creating the perfect opportunity to gain shelf and floor space in retail.

**Award-Winning Liquid:** In 2022, Wee Beastie was awarded Double Platinum at ASCOT Awards, Double Gold at New York International Spirits Competition, and won the Great Value and Finalists awards at the Ultimate Spirits Challenge.

## ❖ SUSTAINABILITY CERTIFICATION

Ardbeg has ISO 14001 Environmental Management certification. This certificate sets the standard for Environmental Management Systems and demonstrates that we are protecting the environment and meeting our legal obligations.



## PRODUCT DETAILS



### ORIGIN

Islay, Scotland



### CATEGORY

Whisky



**ALCOHOL BY VOLUME:** 47.4



### PALATE

A rich, explosive mouthfeel with lots of chocolate, tar, creosote and smoked bacon, followed by a burst of antiseptic lozenges, eucalyptus and more aniseed. A long salty and mouth coating finish with hints of cocoa, fudge and savory meats



### NOSE

Very bright, fresh, herbal, with hints of vanilla, pear, freshly cracked black pepper, honey-glazed ham. Rich Turkish coffee, sappy pine resin.



### EYES

Bright Auric

## SIGNATURE COCKTAIL



### THE SMOKING ZOMBIE

1.5 oz Ardbeg Wee Beastie  
.5 oz Apricot Brandy  
.5 oz Rum  
1 oz Orange Liqueur  
.5 Lime  
.5 Lemon  
1.5 oz Pineapple

.25 oz Grenadine  
2 dashes Angostura Bitters

GLASS:  
GARNISH: Dried pineapple, pineapple leaves, lime wedge, cherry, garnish umbrella, ground cinnamon

METHOD: Add all liquid ingredients to a shaker tin. Shake cocktail for dilution, then garnish drink and serve.