



WATERFORD ORGANIC: GAIA 1.1

Arcadian Series | Single Malt Irish Whisky

This is the very first release of an organic Irish whisky from the Waterford Distillery and in the modern age overall. ORGANIC: GAIA 1.1 was distilled in 2016 from organic Irish barley grown by a small, dedicated group of organic farmers: John Mallick, Paddy Tobin, Alan Jackson, Pat and Denis Booth, Jason Stanley and Trevor Harris. Matured in a spectrum of fresh, super-premium oak: 42% first-fill US oak, 17% virgin US oak, 23% premium French oak and 18% Vin Doux Naturel – sweet fortified wine casks. It is bottled at 50% ABV without colouring, chill-filtration or any additives whatsoever – totally natural.

Tasting notes

Color

Golden straw yellow

Aroma

The barley and cereal notes are omnipresent, always lurking. Hints of slightly herbal honey enhance the sweet floral notes, but vanilla, orange peel, banana pulp and brown sugar also stand out. There is also a hint of lime, with lingering spicy notes in the background.

Taste

Dense, oily and spicy. Generous oak wood and warmth, with cloves and pepper competing for attention. Cherries, quinces, pear peel and dried apricots bring balance back into play.

Finish

Quite dry, although sweet with notes of port wine pears on the finish.

About the Waterford Distillery GAIA 1.1 is part of Waterford's ARCADIAN SERIES, which celebrates radical growers and alternative philosophies, including heritage grains and unusual growing methods. A whisky full of diversity & character. Made from the world's finest barley 100% Irish grown. This is the First Terroir-Driven Single Malt Whisky. Terroir is the 3D interaction on a plant of soil, microclimate and site, which influences how the barley grows and thus the flavors contained within the grain. Waterford's ultimate goal is to make the world's most unique, complex and profound spirit. The distillery would only produce limited editions, single malts focused on terroir, transparency and traceability. Every bottle of Waterford whisky features its own TÉIREOIR code. Once entered on the website, it will reveal engaging content related to the release, including photography, video and audio about the grower, the distillation process as well as a view of the full spectrum of wood.