



IRELANDE

FLAMING PIG BLACK CASK

Irish Spirit

The name "Flaming Pig" refers to the night of 18 June 1875 when the Malones Whiskey warehouses were engulfed in flames, and 5,000 barrels leaked their contents onto the streets. Hearing the squeals of frightened pigs, Dubliners took everything they had at hand, including their boots and their hats, to collect the precious liquid. That night, the pigs saved both the city and the lives of its inhabitants.

Flaming Pig is a blend of Irish Whiskeys with 4 to 10 years of age, made from malt and single grain. Our whiskey is aged in small barrels which have previously held bourbon. The "Extra Charring" process slowly releases intense notes of caramel, tropical fruits, hazelnut and vanilla for a rich, sweet finish that is unique in its category. Flaming Pig is for enthusiasts and novices.

Tasting notes

On the nose, Flaming Pig expresses caramel and tropical fruit notes. On the palate, the concentrated spice flavours of hazelnut and vanilla reveal the sweetness and intense richness of this whiskey, which is produced without any additional colouring agents.

Did you know?

"Extra Charring", or the toasting technique, consists of burning the inside of a barrel in order to concentrate the oak aromas on the surface of the wood, which will melt into the distillate, and give it a unique character.

BLACK CAS ADUCT of IRELA SMALL BATCH IRISH WHISKEY PRODUCT OF IRELAND 700 ML ALC 40% BY YOL ore

Proof: 40°