



BIG ANGUS GREEN MALT WHISKY

The rarest expression of an ancient whisky style.

Big Angus Green Malt honors our founding Master Distiller, Angus McDonald. We make this unique spirit from 100% un-kilned, sprouting green barley malt fresh off our malt floor. This style of whisky-making evolved in the days when Scotsmen could be killed for illegal distilling, and the need to avoid the malt-drying peat smoke that alerted the Crown's tax authorities was absolute.

We floor-malt the barley in our own malt house in the traditional manner, hand-raking daily to ensure proper aeration in the sprouting grain. Then, at the moment when we would normally kiln-dry the malt to preserve it for later use as necessary, we mash directly with that green, germinating malt.

As with all Coppersea spirits, the 100% green malted barley is fermented in open-top fermenters and distilled twice in direct-fired alembic stills, imparting a richer flavor, and then barrel at low proof of 105.

DISTILLATION: 100% GREEN, UNKILNED MALT BARLEY MASHBILL
BOTTLED AT 96 PROOF / 48% ABV



TASTING NOTES *Fresh hay, nori, cucumber, figs, lemongrass, caramel, vanilla, nutmeg.*

TO SERVE *Meant to be enjoyed neat at bottle strength.*

Using Heritage Methods Distilling to make amazing spirits with true Hudson Valley terroir

THE GRAIN Coppersea is a true “grain-to-glass” farm distillery, operating an organic 75-acre farm. We use only heirloom varieties of rye, corn, and barley from our own and select Hudson Valley farms.

FLOOR MALTING In early 2012 we became the first distillery in New York to floor malt its own grain. We use exclusively malt from our own malt house, enabling us to commit to 100% Hudson Valley grains, and never use industrial enzymes in our mashes.

OPEN TOP FERMENTATION Open fermentation allows ambient yeasts and other microflora to give the mash extra terroir and seasonal variation. Long cycles allow additional flavor components unavailable in faster yield-driven processes.

“TRUE FIRE COPPER” DIRECT FIRED STILLS Coppersea is one of only a handful of whisky distilleries that use direct-fired stills. Direct fire creates heavy organic “pyrolysis compounds” exclusive to flame-heated whiskies, granting all of Coppersea’s spirits rich mouthfeel and balance from nose-to-palate, and truly distinguishing our whiskies in the glass.

LOW PROOF BARRELING Barreling at 105 proof allows more balanced extraction of water (fruity) and alcohol (vanilla & caramel) soluble compounds from the wood. Low-proof barreling also means adding only a modest amount of proofing water, ensuring minimal dilution from the barrel-proof spirit.

HUDSON VALLEY
New York
COPPERSEA
HERITAGE DISTILLING METHODS