

Mackmyra Whisky & Lab Distillery

SIGNATURE SERVES



MACKMYRA



Elegant

MACK BY MACKMYRA

A robust and fruity whisky with a real vanilla and orchard fruit backbone that pairs harmoniously with pear.



MACK WHISKY HIGHBALL

ABOUT

Long, refreshing and full of MACK character, the sparkling pear makes for an incredibly moreish highball, pleasing both newcomers and whisky advocates alike.

RECIPE

- 50ml MACK by Mackmyra
- 125ml sparkling pear juice
- Mint garnish

METHOD

- Highball glass
- Build over ice
- Garnish

MACK PUNCH

ABOUT

The pear and whisky DNA carries the main profile here, with elegant and aromatic spices from the poached pear pairing off the vanilla and fruit characteristics.

RECIPE

- 60ml MACK by Mackmyra
- 50ml sparkling pear juice
- 20ml poached pear syrup
(see recipe for poached pear syrup below)
- 10ml lemon juice

METHOD

- Rocks glass
- Block ice
- Shake and strain



MACK RITUAL



ABOUT

The dry sour cheese calms the bite of the whisky, whilst the sweet pear rounds out the flavours and makes a moreish closed loop ready for the next sip.

RECIPE

- 50ml MACK by Mackmyra
- Poached pears
(100ml water, 250ml cinnamon syrup, 2 x chai tea bags, 2g salt: bring to simmer on a hob for 10 minutes)
- Goats cheese (vegan cheese optional)

METHOD

Sip the whisky followed by a bite of pear and cheese simultaneously.



Smoky

SVENSK RÖK

A lingering, earthy peat, wonderfully balanced with stone fruit and hints of pepper. This whisky naturally lends itself to pairing with roasted coffee.

RÖK COFFEE

ABOUT

The dry roasted coffee notes compliment the coffee notes of the Svensk Rök.

RECIPE

- 35ml Svensk Rök
- 25ml cold brew coffee
- Top with tonic water
- Orange slice garnish

METHOD

- Spritz glass
- Build over ice
- Garnish



KAFFEPAUS



ABOUT

The smokey coffee notes of the Svensk Rök are lifted by the sweet cherry, creating a delicious espresso martini variation.

RECIPE

- 40ml Svensk Rök
- 15ml cold brew liqueur
- 15ml cherry liqueur
- 20ml espresso
- Shake and double strain
- 3x Coffee bean garnish

METHOD

- Nick & Nora glass
- Shake & strain

SVENSK RÖK RITUAL



ABOUT

The sweet brioche and nutty notes of the sesame bind the ritual of sipping whisky and coffee together.

RECIPE

- 60ml Svensk Rök
- Serve with shot of espresso coffee
- Serve with toasted brioche and
- small bowl of sesame oil to dip

METHOD

Sip, eat and enjoy!



Elegant

SVENSK EK

The dark, earthy spices are lifted with the sweet notes of chocolate and vanilla akin to a bourbon profile. Sweet and luxurious cherry create a perfect harmony.



CHERRY OAK

ABOUT

A refreshing highball, where the dry maraschino boosts the cask finish of the Svensk Ek.

RECIPE

- 40ml Svensk Ek
- 10ml maraschino liqueur
- Top with sparkling apple juice
- Garnish with cherry

METHOD

- Highball glass
- Build over ice
- Garnish

KÖRSBÄR



ABOUT

The classic whisky sour gets revamped with the dry cherry, sweet cherry and stone fruit.

RECIPE

- 45ml Svensk Ek
- 10ml maraschino liqueur
- 10ml cherry liqueur
- 5ml orgeat syrup
- 15ml lemon juice
- Cherry garnish

METHOD

- An elegant coupette glass
- Shake and double strain
- Garnish

SVENSK EK RITUAL



ABOUT

The rich acidity of the balsamic, combined with the sweetness of the cherry jam, along with the texture of the soft brioche make this Svensk Ek ritual unforgettable

RECIPE

- 60ml Svensk Ek over ice
- Serve with brioche dipped in balsamic and spread with cherry conserve

METHOD

Sip, eat and enjoy!



Elegant

ÄPPELBLOM

Incredibly well rounded with optimal orchard fruits and delicate floral notes from the Calvados finish, pairing incredibly well with the bright, vibrant green profile of banana.

APPLEBALL



ABOUT

The sweet, vibrant, green notes of the banana liqueur lift the calvados of the whisky through this high and dry serve.

RECIPE

- Äppelblom 50ml
- 10ml banana liqueur
- Top with soda
- Garnish with dried banana and apple slice

METHOD

- Highball glass
- Build over ice
- Garnish

BONITA ÄPPELBLOM



ABOUT

A classic old fashioned with subtle notes of banana and salinity.

RECIPE

- Äppelblom 50ml
- 10ml banana liqueur
- 1 dash of Angostura bitters
- Pinch of sea salt
- Garnish with dried banana

METHOD

- Rocks glass
- Stir down and & strain
- Pour over block ice

ÄPPELBLOM RITUAL



ABOUT

The viscosity of the olive oil combined with the salt and rich profile of banana bread harmonise with the bright calvados notes in the Äppelblom.

RECIPE

- Äppelblom 50ml chilled
- Serve with banana bread and dipping olive oil with sea salt

METHOD

- Sip, eat and enjoy.



Gin by Lab Distillery

LAB DISTILLERY

A vibrant, smooth and elegant gin, the hints of tropical notes from the mango are brought abundantly forward through the crisp, clean and malic notes of apple.

LAB ORGANIC GIN & TONIC



ABOUT

Light and refreshing, the apple brightens up the standard G+T with its tartness and truly elevates the gin.

RECIPE

- 50ml Organic Gin
- 10ml manzana verde/green apple liqueur
- Top with Tonic water
- Garnish with Dill

METHOD

- Highball glass
- Build over ice
- Garnish



BIG SUR

ABOUT

The DNA of the G&T shines through in this gin sour, but served up and with the soft anise notes giving that extra bite at the end.

RECIPE

- 50ml Organic Gin
- 15ml Manzana verde
- 10ml sugar syrup
- 10ml lemon juice
- 2 dashes of absinthe
- 3 sprigs of dill

METHOD

- Nick & Nora glass
- Shake & strain

Organic Gin

LAB GIN RITUAL



ABOUT

Simple and effective. Even though the gin is frozen it carries incredible aromas, is silky smooth to sip and pairs off against the malic acid and texture of the apple fantastically.

RECIPE

- 50ml Organic Gin (frozen)
- Sliced green apple

METHOD

Sip and eat!

CONTACT

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Mackmyra Swedish Whisky started the Swedish whisky expedition 1999. The whisky is created with Swedish ingredients, with no additives, and by a climate friendly distillation technique. We offer award-winning single malt whiskys, exciting whisky experiences and the opportunity to create your own whisky through a personal 30-liter cask.

A photograph of a modern distillery building with large glass windows, situated in a forest of tall pine trees. The building has several white cylindrical tanks attached to its exterior. The foreground is filled with green foliage, and the sky is overcast.

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