

Frisider eple

Alcohol-free

Product in the timeline

Time period

Stone Age (c. 10,000 - 1800 BCE)

Historical narrative

Linked to Nordfjord's earliest ingredient traditions, with natural fermentation cues and fruit character from the landscape.

Ingredients

Honey, wild berries, wild apples, herbs

Historically imagined production method

Ingredients could have been hand-crushed in stone or wooden vessels, mixed with water and natural yeast from fruit or honey, and left cool for spontaneous fermentation before simple decanting.



Type

Alcohol-free Norwegian craft cider

Alcohol content

<0,7 %

Sugar content

100 g/l

Color

Medium deep golden yellow

Aroma

Complex apple-driven aroma with hints of baked fruit, forest floor and herbs.

Taste

Juicy notes of tart ripe apples with a light firmness, hints of spice, apple cake and herbs. Soft sparkle.

Pairing

Fisk, lightt kjøtt, svin

Packaging

75 cl glass bottle with crown cap

EPD

6136717

Available at

Meny, Coop Nordvest, Asko, Vinmonopolet, Gardsutsalg, Dyrket, Kolonihagen, Grøde and flere andre utsalg

Timeline

Stone Age (c. 10,000 - 1800 BCE)

Frisider eple, granskudd, einebær og hylleblomst

Alcohol-free

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Type

Alcohol-free Norwegian craft cider

Alcohol content

<0,7 %

Sugar content

100 g/l

Color

Medium deep yellow

Aroma

Complex apple-driven and cool aroma with notes of pine needles, juniper, herbs and elderflower.

Taste

Juicy and soft with good freshness and light firmness, with notes of apple, elderflower, juniper and pine needles.

Pairing

Lamb, mutton, game, pork

Packaging

75 cl glass bottle with crown cap

EPD

6137475

Available at

Meny, Coop Nordvest, Asko, Vinmonopolet, Gardsutsal, Dyrket, Kolonihagen, Grøde and flere andre utsalg

Frisider eple og bringebær

Alcohol-free

Product in the timeline

Time period

Stone Age (c. 10,000 - 1800 BCE)

Historical narrative

Linked to Nordfjord's earliest ingredient traditions, with natural fermentation cues and fruit character from the landscape.

Ingredients

Honey, wild berries, wild apples, herbs

Historically imagined production method

Ingredients could have been hand-crushed in stone or wooden vessels, mixed with water and natural yeast from fruit or honey, and left cool for spontaneous fermentation before simple decanting.



Type

Alcohol-free Norwegian craft cider

Alcohol content

<0,7 %

Sugar content

100 g/l

Color

Middels deep rød

Aroma

Sammensatt, bringebærcharacteret and cool aroma. Freshe bær.

Taste

Juicy and soft with good freshness and light firmness, clear notes of raspberry and fresh acidity.

Pairing

Lamb, mutton, game, pork, cheese

Packaging

75 cl glass bottle with crown cap

EPD

6137632

Available at

Meny, Coop Nordvest, Asko, Vinmonopolet, Gardsutsalg, Dyrket, Kolonihagen, Grøde and flere andre utsalg

Attåt sider gardseple

Cider

Product in the timeline

Time period

Bronze Age (c. 1700 - 500 BCE)

Historical narrative

Products in this era point toward early, more organized fermentation traditions where local ingredients were refined with steadier craft.

Ingredients

Grain, honey, wild herbs, early fruit ingredients

Historically imagined production method

Ingredients could have been crushed or milled, mixed with water in wooden vessels and left for spontaneous fermentation, with simple transfers for clearer liquid.



Type

Cider

Alcohol content

4,5 %

Sugar content

30 g/l

Color

Light golden

Aroma

Fresht notes of apples and frukt

Taste

Ren, full-bodied and fresh flofour of apples

Pairing

Aperitif, shellfish, dessert

Packaging

75 cl glass bottle with crown cap

EPD

6073357

Available at

Meny, Coop Nordvest, Asko, Farm shop

Attåt sider eple og bringebær

Cider

Product in the timeline

Time period

Bronze Age (c. 1700 - 500 BCE)

Historical narrative

Products in this era point toward early, more organized fermentation traditions where local ingredients were refined with steadier craft.

Ingredients

Grain, honey, wild herbs, early fruit ingredients

Historically imagined production method

Ingredients could have been crushed or milled, mixed with water in wooden vessels and left for spontaneous fermentation, with simple transfers for clearer liquid.



Type

Cider

Alcohol content

4,5 %

Sugar content

30 g/l

Color

Medium deep orange-pink

Aroma

Young and focused aroma of fresh apples and raspberry, with light herbs and floral notes.

Taste

Livlig with god freshhet and soft sparkle, saftig notes of apple and bringebær, hints of applekjerner and herbs

Pairing

Fisk, lightt kjøtt, grønnsaker

Packaging

75 cl glass bottle with crown cap

EPD

6073894

Available at

Meny, Coop Nordvest, Asko, Farm shop

Attåt sider eple

Cider

Product in the timeline

Time period

Iron Age (c. 500 BCE - 800 CE)

Historical narrative

These products are linked to Iron Age farm culture in Nordfjord, with a clear local anchor in the history around the Eide Chieftain.

Ingredients

Grain, honey, apples, berries and herbs

Historically imagined production method

Fermented bases could have been produced in wooden vessels with manually managed temperature, filtered through cloth or straw and stored cool before feasts and gatherings.



Type

Cider

Alcohol content

6,5 %

Sugar content

28 g/l

Color

Light golden

Aroma

Fresht notes of apples and frukt

Taste

Ren, full-bodied and fresh fofour of apples

Pairing

Aperitif, shellfish, dessert

Packaging

75 cl glass bottle with crown cap

EPD

6432504

Available at

Vinmonopolet, Vinhuset, Askø, Farm shop

Attåt sider kryddereple

Cider

Product in the timeline

Time period

Iron Age (c. 500 BCE - 800 CE)

Historical narrative

These products are linked to Iron Age farm culture in Nordfjord, with a clear local anchor in the history around the Eide Chieftain.

Ingredients

Grain, honey, apples, berries and herbs

Historically imagined production method

Fermented bases could have been produced in wooden vessels with manually managed temperature, filtered through cloth or straw and stored cool before feasts and gatherings.



Type

Cider

Alcohol content

6,5 %

Sugar content

30 g/l

Color

Lys gyllen, rødlig

Aroma

Fresh applearoma with hints of spices

Taste

Syrlig and fresh flofour of apples with hints of tradisjonelle julespices

Pairing

Aperitif, cheese, dessert

Packaging

75 cl glass bottle with crown cap

EPD

6438899

Available at

Vinmonopolet, Vinhuset, Asko, Farm shop

Attåt sider eple, kirsebær, solbær og rips

Cider

Product in the timeline

Time period

Iron Age (c. 500 BCE - 800 CE)

Historical narrative

These products are linked to Iron Age farm culture in Nordfjord, with a clear local anchor in the history around the Eide Chieftain.

Ingredients

Grain, honey, apples, berries and herbs

Historically imagined production method

Fermented bases could have been produced in wooden vessels with manually managed temperature, filtered through cloth or straw and stored cool before feasts and gatherings.



Type

Cider

Alcohol content

6,5 %

Sugar content

20 g/l

Color

Middels deep rød

Aroma

Ung and fokusert aroma of ferske apples, kirsebær, solbær and redcurrant, with hints of spices and herbs

Taste

Juicy and soft, with notes of apple, redcurrant, cherry and blackcurrant, plus light spices, biscuit and herbs.

Pairing

Fisk, lightt kjøtt, grønnsaker

Packaging

75 cl glass bottle with crown cap

EPD

6438832

Available at

Vinmonopolet, Vinhuset, Askø, Farm shop

Attåt pæresider

Cider

Product in the timeline

Time period

Iron Age (c. 500 BCE - 800 CE)

Historical narrative

These products are linked to Iron Age farm culture in Nordfjord, with a clear local anchor in the history around the Eide Chieftain.

Ingredients

Grain, honey, apples, berries and herbs

Historically imagined production method

Fermented bases could have been produced in wooden vessels with manually managed temperature, filtered through cloth or straw and stored cool before feasts and gatherings.



Type

Cider

Alcohol content

5 %

Sugar content

30 g/l

Color

Light yellow

Aroma

Fresh and mild fruktaroma

Taste

Lett fruity and fresh flofour of pære

Pairing

Aperitiff, skaldyr, lightt kjøtt

Packaging

33 cl sleek aluminium can with deposit

EPD

6611776

Available at

Vinmonopolet, Vinhuset, Askø, Farm shop

Attåt sider eple og bringebær

Cider

Product in the timeline

Time period

Viking Age (c. 800 - 1050)

Historical narrative

This product reflects the shift from basic fermentation toward clearer cider expressions centered on local fruit.

Ingredients

Honey, apples, berries, barley

Historically imagined production method

Must or honey base could have fermented in wooden vessels with local yeast culture, transferred for clarification and stored cool before serving in social and trade settings.



Type

Cider

Alcohol content

6,5 %

Sugar content

20 g/l

Color

Medium deep orange-pink

Aroma

Young and focused aroma of fresh apples and raspberry, with light herbs and floral notes.

Taste

Livlig with god freshhet and soft sparkle, saftig notes of apple and bringebær, hints of applekjerner and herbs

Pairing

Fisk, lightt kjøtt, grønnsaker

Packaging

75 cl glass bottle with crown cap

EPD

6438519

Available at

Vinmonopolet, Vinhuset, Askø, Farm shop

Attåt sider eple, jordbær og rabarbra

Cider

Product in the timeline

Time period

Viking Age (c. 800 - 1050)

Historical narrative

This product reflects the shift from basic fermentation toward clearer cider expressions centered on local fruit.

Ingredients

Honey, apples, berries, barley

Historically imagined production method

Must or honey base could have fermented in wooden vessels with local yeast culture, transferred for clarification and stored cool before serving in social and trade settings.



Type

Cider

Alcohol content

6,5 %

Sugar content

30 g/l

Color

Light pink

Aroma

Fresh and fruity scent of apple and jordbær

Taste

Lett fruity flofour of bær with syrecharacter

Pairing

Aperitif, shellfish, dessert

Packaging

75 cl glass bottle with crown cap

EPD

6438568

Available at

Vinmonopolet, Vinhuset, Askø, Farm shop

Attåt sider eple, jordbær og rabarbra

Cider

Product in the timeline

Time period

Middle Ages (c. 1050 - 1537)

Historical narrative

Placed in an era where orchard culture and more stable cider production took shape in the region.

Ingredients

Apples, pears, berries, grain

Historically imagined production method

Fruit from established orchards could have been pressed with simple mechanical presses, fermented in casks, and balanced by blending between batches.



Type

Cider

Alcohol content

4,5 %

Sugar content

30 g/l

Color

Light pink

Aroma

Fresh and fruity scent of apple and jordbær

Taste

Lett fruity flofour of bær with syrecharacter

Pairing

Aperitif, shellfish, dessert

Packaging

75 cl glass bottle with crown cap

EPD

6073902

Available at

Meny, Coop Nordvest, Asko, Farm shop

Attåt sider eple, jordbær og rabarbra

Cider

Product in the timeline

Time period

Middle Ages (c. 1050 - 1537)

Historical narrative

Placed in an era where orchard culture and more stable cider production took shape in the region.

Ingredients

Apples, pears, berries, grain

Historically imagined production method

Fruit from established orchards could have been pressed with simple mechanical presses, fermented in casks, and balanced by blending between batches.



Type

Cider

Alcohol content

4.5% and 5%

Sugar content

30 g/l

Color

Light pink

Aroma

Fresh and fruity scent of apple and jordbær

Taste

Lett fruity flofour of bær with syrecharacter

Pairing

Aperitif, shellfish, dessert

Packaging

33 cl aluminium can with deposit

EPD

4,5%: 5746938 | 5%: 6450639

Available at

Meny, Coop Nordvest, Asko, Farm shop | Vinmonopolet, Vinhuset, Asko, Farm shop

Note

4.5% and 5% (image shows 4.5%)

Gardsakevitt

Spirits

Product in the timeline

Time period

Age of Distillation (c. 1500 - 1800)

Historical narrative

Represents the period where distillation became a clearer craft and spice profiles gained a larger role.

Ingredients

Grain, potatoes, herbs, spices

Historically imagined production method

Fermented base could have been heated in copper stills over open fire, distillate collected in fractions, spices infused and the spirit rested in casks.

Current production method

Nøytralt potato spirit laget with norske poteter, spice-distilled with karve, fennel, rødkløver, rhubarb and andre spices and vekster



Type

Cask-aged aquavit

Alcohol content

40%

Sugar content

3 g/l

Color

Medium golden yellow

Aroma

Cool and focused aroma marked by fresh caraway, light lemongrass, anise, coriander and oak.

Taste

Nyansert, karakteret of karve, with notes of citrus, anis, fat and vanilje, as well as streif of apple and rhubarb

Pairing

Most occasions

Packaging

50 cl glass bottle with T-cork

EPD

6612956

Available at

Vinmonopolet, Vinhuset, Asko

Gardsakevitt

Spirits

Product in the timeline

Time period

Age of Distillation (c. 1500 - 1800)

Historical narrative

Represents the period where distillation became a clearer craft and spice profiles gained a larger role.

Ingredients

Grain, potatoes, herbs, spices

Historically imagined production method

Fermented base could have been heated in copper stills over open fire, distillate collected in fractions, spices infused and the spirit rested in casks.

Current production method

Nøytralt potato spirit laget with norske poteter, spice-distilled with karve, fennel, rødkløver, rhubarb and andre spices and vekster



Type

Cask-aged aquavit

Alcohol content

40%

Sugar content

3 g/l

Color

Medium golden yellow

Aroma

Cool and focused aroma marked by fresh caraway, light lemongrass, anise, coriander and oak.

Taste

Nyansert, characteret of karve, with notes of citrus, anis, fat and vanilje, as well as streif of apple and rhubarb

Pairing

Most occasions

Packaging

35 cl glass bottle with T-cork

EPD

6612725

Available at

Vinmonopolet, Vinhuset, Asko

Gardsakevitt sommer

Spirits

Product in the timeline

Time period

Age of Distillation (c. 1500 - 1800)

Historical narrative

Represents the period where distillation became a clearer craft and spice profiles gained a larger role.

Ingredients

Grain, potatoes, herbs, spices

Historically imagined production method

Fermented base could have been heated in copper stills over open fire, distillate collected in fractions, spices infused and the spirit rested in casks.

Current production method

Nøytralt norsk potato spirit spice-distilled with karve, anis, koriander, dill and sitrus



Type

Unaged aquavit

Alcohol content

40%

Sugar content

3 g/l

Color

Clear

Aroma

Sval and fokusert aroma of karve, anis, koriander, dill and sitrus

Taste

Nyansert and karvecharacteret with notes of sitrus, anis, dill, vanilje, as well as hints of apple and rhubarb

Pairing

Fisk and sjødyr, lightt kjøtt

Packaging

35 cl glass bottle with T-cork

EPD

6510358

Available at

Vinmonopolet, Vinhuset, Asko

Gardsakevitt jul

Spirits

Product in the timeline

Time period

Age of Distillation (c. 1500 - 1800)

Historical narrative

Represents the period where distillation became a clearer craft and spice profiles gained a larger role.

Ingredients

Grain, potatoes, herbs, spices

Historically imagined production method

Fermented base could have been heated in copper stills over open fire, distillate collected in fractions, spices infused and the spirit rested in casks.

Current production method

Nøytral spirit of norske poteter, spice-distilled and matured på sherryfat



Type

Cask-aged aquavit

Alcohol content

40%

Sugar content

3 g/l

Color

Deep golden yellow

Aroma

Aroma of karve, nellik, anis, koriander and fat

Taste

Karvecharacter with notes of citrus, anis, fat and vanilje, as well as streif of apple and nellik

Pairing

Alle typer kjøtt, Avec

Packaging

35 cl glass bottle with T-cork

EPD

6653430

Available at

Vinmonopolet, Vinhuset, Asko

Attåt juleakevitt

Spirits

Product in the timeline

Time period

Age of Distillation (c. 1500 - 1800)

Historical narrative

Represents the period where distillation became a clearer craft and spice profiles gained a larger role.

Ingredients

Grain, potatoes, herbs, spices

Historically imagined production method

Fermented base could have been heated in copper stills over open fire, distillate collected in fractions, spices infused and the spirit rested in casks.

Current production method

Norsk potato spirit redistilled with spices and herbs, matured på spanske sherryfat i minst 12 måneder



Type

Cask-aged aquavit

Alcohol content

38 %

Sugar content

3 g/l

Color

Mørk brun

Aroma

Aroma of nellik and karve

Taste

Karve with toner of einebær, nellik, sitrus and anis. Godt integrert fatcharakter

Pairing

Lamb, mutton and pork, cakes and dessert

Packaging

50 cl glass bottle with T-cork (the bottle may differ from the image as we are transitioning to a new bottle type).

EPD

6628481

Available at

Vinmonopolet, Vinhuset, Asko

Attåt akevitt

Spirits

Product in the timeline

Time period

Age of Distillation (c. 1500 - 1800)

Historical narrative

Represents the period where distillation became a clearer craft and spice profiles gained a larger role.

Ingredients

Grain, potatoes, herbs, spices

Historically imagined production method

Fermented base could have been heated in copper stills over open fire, distillate collected in fractions, spices infused and the spirit rested in casks.

Current production method

Nøytral potato spirit laget på norske poteter, maturated på spanske sherryfat i minst 6 måneder



Type

Cask-aged aquavit

Alcohol content

38 %

Sugar content

3 g/l

Color

Medium deep golden yellow

Aroma

Aroma characteret of karve and citrus, with notes of fat and vanilje

Taste

Medium-bodied with notes of caraway, citrus and light oak.

Pairing

Lamb and mutton, pork

Packaging

50 cl glass bottle with T-cork

EPD

6631394

Available at

Vinmonopolet, Vinhuset, Asko

Attåt eplebrennevin

Spirits

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Fruit spirit

Alcohol content

38%

Sugar content

260 g/l

Color

Svak gul til mørk brun

Aroma

Fruity

Taste

Eple and frukt

Pairing

Lyst kjøtt and svin

Packaging

50 cl glass bottle with T-cork

EPD

6614655

Available at

Vinmonopolet, Vinhuset, Askø

Attåt fatlagra eplebrennevin

Spirits

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Fruit spirit

Alcohol content

38%

Sugar content

50 g/l

Color

Golden brown

Aroma

Lett fruity with freshe toner

Taste

Toner of apple with tydelig fatcharakter, balansert sødme and lang finish with hints of sherry

Pairing

Lamb, mutton and pork

Packaging

50 cl glass bottle with T-cork

EPD

6617666

Available at

Vinmonopolet, Vinhuset, Asko

Attåt eplelikør

Liqueur

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Likør, frukt and bær

Alcohol content

21 %

Sugar content

350 g/l

Color

Svak gul til mørk brun

Aroma

Fruity and light aroma of apple

Taste

Høy konsentrasjon of apple and frukt. Fresh syre.

Pairing

Pork, avec

Packaging

50 cl glass bottle with T-cork

EPD

6612535

Available at

Vinmonopolet, Vinhuset, Asko

Attåt bringebærlikør

Liqueur

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Likør, frukt and bær

Alcohol content

18 %

Sugar content

292 g/l

Color

Klar, deep rød

Aroma

Fruity aroma characteret of bringebær and herbs, hints of vanilje

Taste

Fruity and sweet with medium body and notes of raspberry, herbs and light citrus.

Pairing

Fresh desserts, avec

Packaging

50 cl glass bottle with T-cork (the bottle may differ from the image as we are transitioning to a new bottle type).

EPD

6611644

Available at

Vinmonopolet, Vinhuset, Asko

Attåt plommelikør

Liqueur

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Likør, frukt and bær

Alcohol content

21 %

Sugar content

220 g/l

Color

Mørk rød

Aroma

Fruity and light aroma

Taste

Høy konsentrasjon of plum and fresh frukt

Pairing

Mørkt kjøtt and Avec

Packaging

50 cl glass bottle with T-cork

EPD

6631683

Available at

Vinmonopolet, Vinhuset, Askø

Attåt jordbær og rabarbralikør

Liqueur

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Likør, frukt and bær

Alcohol content

16 %

Sugar content

300 g/l

Color

Mørk rød

Aroma

Aroma of jordbær and rhubarb

Taste

Fresh flofour of jordbær with hints of rhubarb

Pairing

Sjømat, lightt kjøtt, salater and Avec

Packaging

50 cl glass bottle with T-cork

EPD

6631691

Available at

Vinmonopolet, Vinhuset, Asko

Attåt ripslikør

Liqueur

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Likør, frukt and bær

Alcohol content

18 %

Sugar content

350 g/l

Color

Dyp rød

Aroma

Fresh and clean aroma of bær

Taste

Syrlig and fresh flofour of redcurrant with full-bodied and lang finish

Pairing

Lyst kjøtt and Avec

Packaging

50 cl glass bottle with T-cork

EPD

6631568

Available at

Vinmonopolet, Vinhuset, Asko

Attåt solbærlikør

Liqueur

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Likør, frukt and bær

Alcohol content

18 %

Sugar content

250 g/l

Color

Mørk lilla

Aroma

Fresh aroma of solbær

Taste

Fyldig, tart and tydelig notes of solbær

Pairing

Mørkt kjøtt and Avec

Packaging

50 cl glass bottle with T-cork

EPD

6631659

Available at

Vinmonopolet, Vinhuset, Asko

Attåt likør av moreller

Liqueur

Product in the timeline

Time period

Fjord Farms (c. 1800 - 1950)

Historical narrative

Reflects the development of fjord farms with refined fruit expression, local identity and more polished craft.

Ingredients

Apples, plums, berries, rhubarb

Historically imagined production method

Local fruit could have been pressed or macerated in alcohol on the farm, roughly filtered, balanced for sweetness and matured in tanks or casks before small-batch bottling.



Type

Likør, frukt and bær

Alcohol content

21 %

Sugar content

285 g/l

Color

Mørk rødlilla

Aroma

Aroma of sour cherries.

Taste

Taste of sour cherries.

Pairing

Mørkt kjøtt and Avec

Packaging

50 cl glass bottle with T-cork

EPD

6631493

Available at

Vinmonopolet, Vinhuset, Askø

Attåt distilled gin

Spirits

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

London Dry Gin

Alcohol content

43 %

Sugar content

3 g/l

Color

Clear

Aroma

Soft aroma dominated by juniper, angelica and citrus.

Taste

Aromatisk gin with god body and notes of einerbær, angelica and sitrus

Pairing

Aperitif, shellfish, fish

Packaging

50 cl glass bottle with T-cork

EPD

6631469

Available at

Vinmonopolet, Vinhuset, Asko

Attåt pink gin

Spirits

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Pink Gin

Alcohol content

43 %

Sugar content

10 g/l

Color

Light pink

Aroma

Tydelig notes of bringebær, herbs and einerbær, with notes of tyttebær and angelica

Taste

Fruity and urtecharacteret with god body and freshhet, notes of bringebær, einerbær, angelica and tyttebær

Pairing

Aperitif, shellfish, fish

Packaging

50 cl glass bottle with T-cork

EPD

6616247

Available at

Vinmonopolet, Vinhuset, Asko

Attåt vodka

Spirits

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Vodka (potato)

Alcohol content

37,5 %

Sugar content

<3 g/l

Color

Clear

Aroma

Ren of fresh aroma with hints of citrus

Taste

Fyldig and clean fofour of vodka with lighte sitrustoner

Pairing

Cocktails and shots

Packaging

50 cl glass bottle with T-cork

EPD

6629505

Available at

Vinmonopolet, Vinhuset, Asko

Attåt botanical vodka

Spirits

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Flavoured vodka (potato)

Alcohol content

37,5 %

Sugar content

<3 g/l

Color

Clear

Aroma

Nøytral and mild with hints of citrus, bær and spices

Taste

Bløt and clean with spicescharacter and lighte toner of bær and citrus

Pairing

Cocktails and shots

Packaging

50 cl glass bottle with T-cork

EPD

6631428

Available at

Vinmonopolet, Vinhuset, Asko

Attåt hard seltzer bringebær

Hard seltzer

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

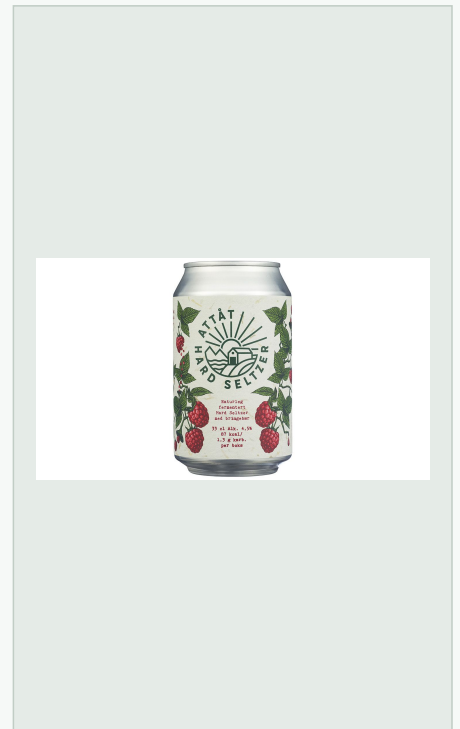
Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Hard seltzer (fermented)

Alcohol content

4.5% and 5%

Sugar content

3 g/l

Color

Lys rød mot rosa

Aroma

Lett fermented aroma with hints of bringebær

Taste

Lett and fresh with notes of bringebær. Lang finish.

Pairing

Aperitif, shellfish

Packaging

33 cl aluminium can with deposit

EPD

4,5%: 5746649 | 5%: 6629026

Available at

Meny, Coop Nordvest, Asko, Farm shop | Vinmonopolet, Vinhuset, Asko, Farm shop

Note

4.5% and 5% (image shows 4.5%)

Attåt hard seltzer solbær

Hard seltzer

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Hard seltzer (fermented)

Alcohol content

4.5% and 5%

Sugar content

3 g/l

Color

Mørk rød

Aroma

Lett fermented aroma with hints of solbær

Taste

Lett and fresh with notes of solbær. Lang finish.

Pairing

Aperitif, shellfish

Packaging

33 cl aluminium can with deposit

EPD

4,5%: 5746920 | 5%: 6455653

Available at

Meny, Coop Nordvest, Asko, Farm shop | Vinmonopolet, Vinhuset, Asko, Farm shop

Note

4.5% and 5% (image shows 4.5%)

Attåt hard seltzer mandarin

Hard seltzer

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Hard seltzer (fermented)

Alcohol content

5 %

Sugar content

3 g/l

Color

Light golden

Aroma

Lett fermented aroma with hints of mandarin

Taste

Lett and fresh with notes of citrus. Lang finish.

Pairing

Aperitif, shellfish

Packaging

33 cl sleek aluminium can with deposit

EPD

6629109

Available at

Vinmonopolet, Vinhuset, Asko, Farm shop

Attåt akevitt apple bliss

Cocktail

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

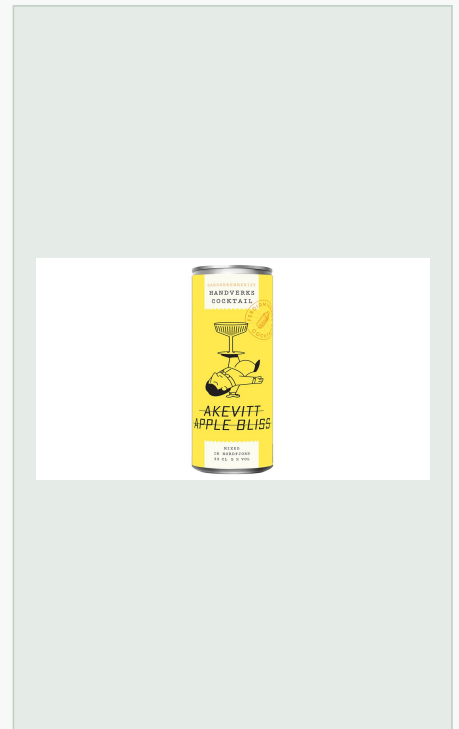
Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Aquavit cocktail

Alcohol content

5 %

Sugar content

50 g/l

Color

Light golden

Aroma

Aroma of apple and ginger with hints of aquavit.

Taste

Spiced and crisp with fruity notes of apple, aquavit and spices, plus hints of ginger.

Pairing

Aperitif, shellfish, party

Packaging

33 cl sleek aluminium can with deposit

EPD

6628911

Available at

Vinmonopolet, Vinhuset, Asko, Farm shop

Handverkscocktail Pink Gin & Tonic

Cocktail

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

RTD (ready-to-drink) cocktail

Alcohol content

4.5% and 5%

Sugar content

50 g/l

Color

Pink

Aroma

Aroma with notes of bringebær, citrus, herbs and einerbær, notes of blåbær

Taste

Fruity and urtecharacteret, god body and freshhet, bringebær, citrus, einerbær and blåbær

Pairing

Aperitif, shellfish, party

Packaging

33 cl sleek aluminium can with deposit

EPD

4,5%: 6155691 | 5%: 6628713

Available at

Meny, Coop Nordvest, Asko, Farm shop | Vinmonopolet, Vinhuset, Asko, Farm shop

Note

4.5% and 5% (image shows 5%)

Handverkscocktail Mandarina Spritz

Cocktail

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

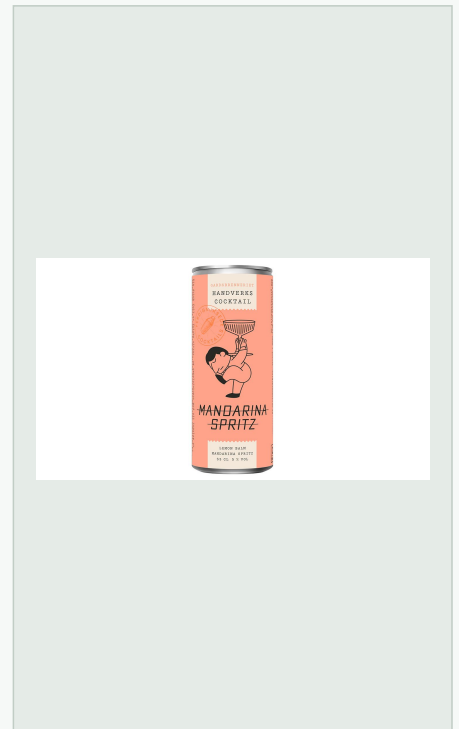
Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

RTD (ready-to-drink) cocktail

Alcohol content

4.5% and 5%

Sugar content

50 g/l

Color

Medium deep orange

Aroma

Fresh aroma of appelsin, bær, lemon balm and spices

Taste

Krydret, cool and perlede with fruity notes of appelsin, bitre herbs and lemon balm

Pairing

Aperitif, shellfish, party

Packaging

33 cl sleek aluminium can with deposit

EPD

4,5%: 6157655 | 5%: 6627970

Available at

Meny, Coop Nordvest, Asko, Farm shop | Vinmonopolet, Vinhuset, Asko, Farm shop

Note

4.5% and 5% (image shows 5%)

Handverkscocktail Herbal Apple Mule

Cocktail

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

RTD (ready-to-drink) cocktail

Alcohol content

4.5% and 5%

Sugar content

50 g/l

Color

Light yellow

Aroma

Fresh aroma of ingefær and limebasilikum, with hints of apple

Taste

Tydlig ingefærcharacter with notes of aromatiske spices, sitrus and apples

Pairing

Aperitif, shellfish, party

Packaging

33 cl sleek aluminium can with deposit

EPD

4,5%: 6157895 | 5%: 6455737

Available at

Meny, Coop Nordvest, Asko, Farm shop | Vinmonopolet, Vinhuset, Asko, Farm shop

Note

4.5% and 5% (image shows 5%)

Eliksir classic tonic

Tonic

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Tonic

Alcohol content

<0,7 %

Sugar content

50 g/l

Color

Clear

Aroma

Fresh citruscharacteret aroma

Taste

Sitron and Lime with bitterhet from Kinin

Pairing

For cocktail mixing and as a soft drink

Packaging

25 cl glass bottle with crown cap

EPD

6155857

Available at

Meny, Coop Nordvest, Asko, Farm shop

Eliksir floral tonic

Tonic

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Tonic

Alcohol content

<0,7 %

Sugar content

50 g/l

Color

Clear

Aroma

Fresh citruscharacteret aroma with hints of humle and elderflower

Taste

Sitrus, elderflower and humle with bitterhet from Kinin

Pairing

For cocktail mixing and as a soft drink

Packaging

25 cl glass bottle with crown cap

EPD

6156541

Available at

Meny, Coop Nordvest, Asko, Farm shop

Eliksir pink tonic

Tonic

Product in the timeline

Time period

Modern Fjord (2000 - today)

Historical narrative

Shows how Nordfjord Distillery connects tradition to modern categories and today's flavor scenes.

Ingredients

Classic base ingredients combined with new botanical and fruit-driven expressions

Historically imagined production method

A historically imagined modern variant may be a hybrid: traditional ingredients and fermentation principles combined with modern hygiene, temperature control and precise blending.



Type

Tonic

Alcohol content

<0,7 %

Sugar content

50 g/l

Color

Pink

Aroma

Fresh bærcharacteret aroma with hints of bringebær and blåbær

Taste

Sitrus, bringebær and blåbær with bitterhet from Kinin

Pairing

For cocktail mixing and as a soft drink

Packaging

25 cl glass bottle with crown cap

EPD

6156798

Available at

Meny, Coop Nordvest, Asko, Farm shop