

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Bone Snapper Rye

100% Estate-grown, hand-selected and mature blue agave farmed in crop-rotating fields at 5,500 ft. Low-pressure steam cooked.

Bone Snapper Rye Whiskey is a straight-forward rye made in Lawrenceburg, Indiana. It is distilled from a mash of 95% rye, 5% malt, and limestone-filtered water drawn from the deep aquifers underneath Southern Indiana. It is put into barrel at just under 120 proof and aged between 24 and 30 months in new American oak barrels.

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