

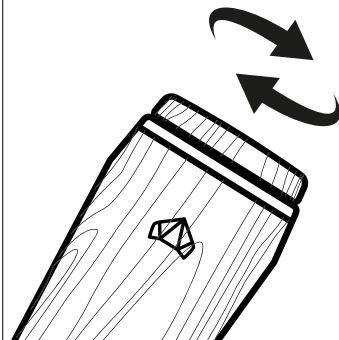
### 1 | Important note before use

For a first use: Please check that all the decanter components are in place, including the top cap, wood body and infusion chamber. Fill the W.E.T decanter once with water to ensure that all parts are in working order.

Wash the decanting chamber once with running water, then gently wash the inside of the decanter with a gentle stream, then wipe down.

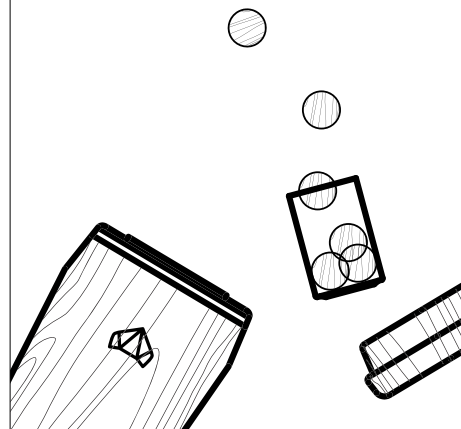
\*Note to be careful not to wash the wood exterior excessively as wood can expand. Washing is meant for the inside of the decanter.

Once this step is complete and you can insure that all parts are in working order you can begin the fun process of making your own spirits :)



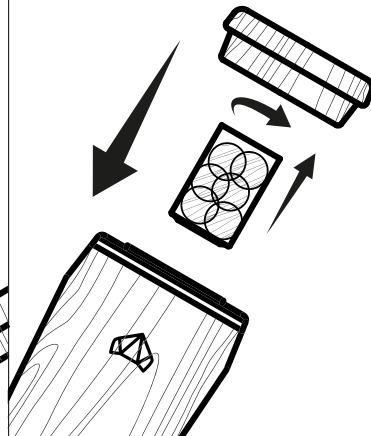
### 2 | Open botom

Open the top cap and place on the table, now remove the bottom and remove the decanting chamber from the bottom with a gentle twist. Now lay all components on the table and you are ready to begin making magic :)



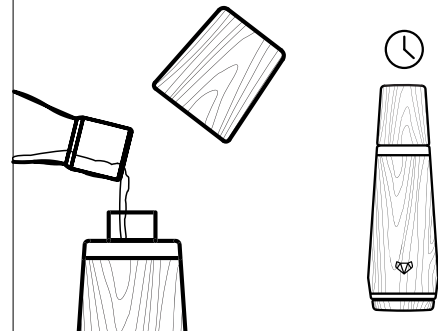
### 3 | Fill with spices

Fill the Decanting chamber with your choice of oak spheres, spices and herbs (see back for some tips and fun suggestions)



### 4 | Assemble

Place the decanting chamber back in the bottom of the decanter, making sure it is firmly sealed



### 5 | Fill with spirits

Now pour in your favorite spirits, whisky, rum, tequila, Vodka, get creative. Then close the top cap. Allow the creation to sit for as long as needed to infuse the spirits (See back for tips on timing as well). Once ready, just pour out your new creation and enjoy.

### Recipe Ideas

# Whisky Echo Tango

Create your own spirits  
Inside you'll find some ideas  
**Express yourself**

  
**NiSNAS**  
Ind.

### **Smoke-Oak infused Whisky**

Ingredients for one full decanter:

Your favorite Whisky  
10 oak spheres

Take the 10 oak spheres out of their bag and decide on the amount of smoke flavor you would like with your whisky,

Place the oak spheres on a pan and sear for several minutes for a tight smoke edge or over an open flame for a pronounced flavor.

Then place the oak spheres in the infusion chamber and let sit for several hours along with your choice of whisky. For this we recommend an inexpensive whisky to experiment with then your choice of finer spirits once you have the process down



### **Vanilla Escape**

Ingredients for 4 drinks:

6 oz premium vodka  
8 oz Pineapple Juice  
1 oz Sour Mix  
1 oz Raspberry Liqueur,  
4 Pineapple Wedges

Put pineapple wedges into the infusion chamber, pour all the liquids into the decanter, wait for several minutes, shake gently for a few seconds then pour.



### **Lavender Tequila**

Ingredients for one full decanter:

1 lavender branch  
OR 4 Tbs of culinary lavender  
Premium Tequila  
1 lime cut in 4  
Spoons of sugar  
Sparkling Water

Add the Lavender into the infusion chamber then add the lime cut in 1/4s

Then add the 5 spoons of sugar into half a cup of warm water till dissolved.

Insert the infusion chamber into the decanter, then add tequila and warm water with sugar till the decanter is full.

Leave for several minutes then gently tumble the decanter in sweeping motions. Serve in decorative glasses and add sparkling water as you choose to control alcohol content in the glass. Enjoy

### **Saffron Honey Rum**

Ingredients:

20 strands of Saffron  
Premium Rum of your choice  
3 spoons of honey  
5 Oak Spheres

Begin by pouring the honey into an empty jar, insert the oak spheres, 20 strands of saffron and add warm water.

Let the jar sit for an hour or so until the honey is dissolved and the oak spheres soak in the flavor. Then put the spheres in the infusion chamber and the rest of the liquid into the closed decanter.

Then add premium rum into the decanter and let sit for 20 minutes, then tumble the decanter gently end to end then pour into decorative glasses.



DO NOT PUT IN DISHWASHER



DO NOT POUR IN HOT WATER



DO NOT WASH THE WOOD  
OUTERSHELL WITH RUNNING  
WATER



We are a small team and enjoy the process as much as the products we make.



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