



SPECIAL REPORT  
WHY MEN ARE  
BECOMING  
ANOREXICS

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# M

# Drink

## The Clear Choice

Not every spirit gets better as it gets older. Unaged booze skips the barrel and delivers a perfectly pure kick to your liquor cabinet

→ Blame scotch nerds for the misconception that the ultimate version of any liquor—whiskey, mescal, even pisco—is the one that's spent decades mellowing in an oak barrel. Truth is, some spirits taste delicious (and radically different) even if they never spend a second steeped in wood. Take tequila. "When you age tequila, it becomes brandy-like," says

Leo Robitschek, bar manager at New York's NoMad Hotel. "You lose the nuance." Which doesn't make it bad—it's just not pure anymore. For distillers, ditching the cask means using high-quality ingredients, since what comes out of the still can't be smoothed over by aging. For you, it's an opportunity to actually taste what goes into a spirit, because every grain is amplified. Here are five liquors that have been in their prime since the moment they were born.—MARK BYRNE

● **Rhum Barbancourt White**  
This Haitian producer lost a lot of barrels in the 2010 earthquake, but its young stuff—so sweet and clean, with no bite to speak of—is finally getting the attention it deserves.  
→ **TRY IT** in a classic *daiquiri* or on the rocks with lime.

■ **St. George Dry Rye Gin**  
Rye mash is usually aged in wood and comes out like whiskey, but St. George turns it into a gin that's packed with spice alongside the usual juniper sharpness.  
→ **TRY IT** in a (very different) martini.

● **ArteNOM Selección de 1079 Blanco Tequila**  
Pop the cork and you get hit with this rich-but-bright tequila's

signature scent. One sip and you'll wonder why anyone would ever age agave.  
→ **TRY IT** neat—but not as a shooter. Take your time.

◆ **House Spirits White Dog Whiskey**  
Careful what you're calling moonshine, hoss. This stuff's fresher and more complex than its oak-aged counterparts. You'll actually be able to taste the barley—an ingredient that's usually drowned out in bourbon.  
→ **TRY IT** in a white Manhattan, with dry French vermouth and a lemon twist.

● **Krogstad Aquavit**  
It's a Swedish-style aquavit distilled in Oregon with a heady dose of star anise and caraway. This should replace the boring, flavorless bottle of vodka that's been gathering frost inside your freezer.  
→ **TRY IT** as a beer back or in an herbal variation on a Bloody Mary.

