

Outturn

October 2020
SMWS Switzerland



LET'S GET FIZZICAL

We're reaching fizzy new-heights:
explore and enjoy our latest batch
of dazzling drams.

WWW.SMWS.CH

COTSWOLDS DISTILLERY





In this month we present the first Cotswolds Distillery Society bottling; **146.1: Orangudram**. In a short interview, the distillery's founder and CEO explains how it came about and what makes this distillery so unique. As always, the bottlings from the first barrel of a distillery are extremely sought after and since we only have 18 bottles for Switzerland, we will hold a raffle draw for members.

As a society we believe in the symbiotic relationship between different distillates. This is best shown when barrels of other distillates are used to achieve complex aromas and flavours. For Blended Malt **BAT.9: Black Oak**, the Armagnac barrels made of black Gascon oak from the A6.1 and A7.1 bottlings were used to develop the whisky's fruity aromas. Let us surprise you.

You will also find all tasting dates until next June in the hope that we will be able to hold them as before. I am still optimistic.

Have a great time and Slàinte Mhath.

Patric Lutz

DANIEL SZOR

FOUNDER AND CEO OF COTSWOLDS DISTILLERY

It's only 14 years since the first casks of whisky were laid down to start maturing on English soil. But since then, the distilling scene south of the Scottish border has boomed. With the launch of the first cask from Cotswolds Distillery, **146.1: Orangudram** we asked Daniel Szor, founder and CEO of Cotswolds Distillery Est. 2014, how his enterprise came about and what he is doing to stand out in an increasingly crowded field.

It's all down to an SMWS tasting I went to when I was working in Paris around 2000 or 2001. It completely blew my mind, trying whisky right out of the cask and saying: «This stuff is so much better than anything you ever see in trade. Why is that?» That set me off on this adventure, making trips with friends to Speyside, and then to Islay. That's where I got talked into buying a cask of Bruichladdich by Jim McEwan, who could talk anyone into anything in a matter of minutes!

Fast forward 10 years and I was living and working in London, and fell in love with the Cotswolds, where I bought a farmhouse. Then it all basically came down to this one epiphany that I had in the summer of 2012. The place I'd bought was surrounded by a 600-acre farm and that year they were growing spring barley. I had this mesmerising moment one Sunday afternoon looking at it. And I suddenly thought, well they grow a lot of barley here and they get 30 million visitors a year in the Cotswolds, but if no one's ever made any whisky here maybe we could do it, and that would be more fun than selling derivatives.

The only person who could tell me whether I was nuts or not was the guy who sold me that cask in Islay.

Off I went to see Jim, who was very much a believer in «follow your dream» and he introduced me to his old boss who used to run Bowmore, Harry Cockburn. Harry became my mentor and helped me take this idea to the



next step. He also introduced me to Forsyths in Rothes.

So that was how we ended up getting not only our stills but our whole distillery, because they ended up doing everything for us. And then the final piece of the puzzle was another Scot, Dr Jim Swan.

Harry was more of an engineer by background, whereas Jim was all about flavour profile and wood specifically.

Between those two gentlemen I was able to learn enough and we went into production in the fall of 2014.

But what makes us different: It's completely manual – it's done with guts, with passion. Terroir is also really important to us and what more could you ask for than to be the first-ever to make whisky in this part of the world? We don't have the high peaks, we don't have the crags, the glens. We don't have the crashing surf. There's less drama in the landscape here, but it's the kind of landscape you'd see in a Turner or Monet painting. It's an incredibly

ORANGUDRAM

SPICY & SWEET

CASK NO. 146.1
CHF 105.-

Only 18 bottles available, raffle on 6 November in Basel, registration to take part:

www.smws.ch/en/cotswolds/



REGION	<i>England</i>
CASK	<i>1st Fill Re-Charred Barrique</i>
AGE	<i>4 years</i>
YEAR	<i>2016</i>
OUTTURN	<i>287 bottles</i>
ABV	<i>62.4%</i>

The nose was sweet and fruity with vanilla and fudge joining honeydew melon, baked oranges and mango while toasted pine nuts and macadamias merged with roses and apple blossom. The palate delivered a big hit of spice with a balanced sweetness that suggested nut chocolate, vanilla sponge cake and icing sugar. A dash of water released fennel, tarragon and sage with accentuated candied orange, marmalade and kumquat plus creamy textures of butter and croissants. Ripe mangoes and satumas followed on the palate with liquorice and chocolate orange before hints of camphor and spearmint rounded out the finish.

soft, lush and gentle landscape and so, so beautiful. It seemed as though the whisky should be of a gentleness that is commensurate with the Cotswolds but it should be full of flavour.

It's a very agricultural area, mainly fruits and cereals. So to me, fruit and grain are really what you're trying to express in the whisky. Also, Dr Jim Swan's STR (shaved, toasted and recharred) cask that he developed for Kavalan has become a staple of our wood programme. We use American oak ex-red wine casks that had been shaved on the inside, toasted and then recharred, set on fire and allowed to burn. That was a brilliant conception and it ended up being kind of the house taste. It's hard for a lot of people to believe that a whisky this young tastes the way it does, but the two reasons that the three-year-old tastes the way it does is because you're starting with an extremely clean new-make spirit.

Then you're putting that in really good quality wood. If you put good new-make into good wood, you don't need 12 years. Three years, sometimes, can be enough.



Christmas is coming, and it's time to start thinking about what gifts to buy for the important people in your life.

GIFT MEMBERSHIP

As a member of the SMWS you already know the delights of being part of our all together unique group of whisky lovers. So why not share the Society experience with your nearest and dearest by giving them the gift of membership this year?

Options start at CHF 80.- and so you can build the perfect gift for your favourite whisky lover. Add a bottle of whisky, the

book "The Founder's Tale" or the society tasting kit to get them started on their Society journey, it's bound to be the most heart-warming and lips-smacking gift in their stocking this year – and one that keeps on giving.

TO ORDER VISIT

smws.ch/en/gift-membership

CHF
80.-

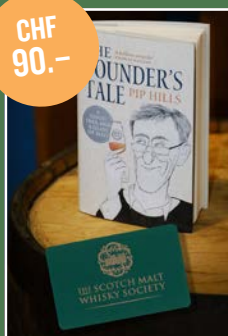


NEW MEMBERSHIP



**NEW MEMBERSHIP
with an individual
whisky bottle**

CHF
90.-



**NEW MEMBERSHIP
with book «THE
FOUNDER'S TALE»**

CHF
210.-



**NEW MEMBERSHIP
with society tasting
kit**

WHISKY CALENDAR 2020

Offer or treat yourself with a variety of drams over 25 days, all aged between 5 and 31 years, and representing most of the Society's taste profiles.

This time, at the request of some members, there are two versions: one with the usual labels on the bottles, and the other with numbers only. This way, those who are up for the challenge can see how they fare; a sealed envelope contains the answers.

CONTENT: 25 x 5cl
PRICE: CHF 299.-
TO ORDER VISIT: shop.smws.ch
DELIVERY: From mid November

WHISKY CALENDAR WITH INFORMATIONS



WHISKY CALENDAR NUMBERED ONLY



BLACK OAK

BLENDED MALT

CASK NO. BAT.9
CHF 77.-



REGION	<i>Scotland</i>
AGE	<i>8 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>1007 bottles</i>
ABV	<i>50.0%</i>

We believe that there is a symbiotic relationship between all Society spirits. This is realised through the sharing of casks to develop complex flavours and aromas. In the creation of this small batch single malt, we made use of some armagnac barrels fashioned from Gascon black oak (Society no's A6.1 and A7.1) to further develop the fruity flavours of the whisky and add a French oak counterpoint to the American oak influence of first fill bourbon barrels. The result is an estery, sweet and spicy concoction, with perfumed notes and a silky texture. Hugely hospitable aromas embraced oaky and toasty notes before a wave of sweetness delivered white chocolate on sponge cake. The soft fruits of apricots, banana and ripe pears mingled with heartwarming spice as ginger cake and pink peppercorns arrived. On the palate we found crumbled walnuts, hazelnuts and chocolate-covered Brazil nuts along with croissants, apple strudel and pain au chocolat. With water came an aromatic deluge of fragrant pears, orange blossom and apple orchards framed by chamomile tea and madeira cake. Milk chocolate-covered gingerbread fused with cinnamon, nutmeg and allspice while caramel slowly filtered into black tea on the finish.

ELOQUENT SILENCE

SWEET, FRUITY & MELLOW

CASK NO. 70.40
CHF 550.-



REGION	<i>Highland</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>30 years</i>
YEAR	<i>1989</i>
OUTTURN	<i>174 bottles</i>
ABV	<i>50.2%</i>

Like a soft, sweet and sensual kiss – our bodies were flooded with oxytocin – the brain's happy chemical! On the palate neat initially, as expected, well-mannered but this was soon followed by a surprisingly youthful liveliness, like an old wizard who still has that glint in his eye. With a small amount of water, it appeared to undergo a miraculous rejuvenation, reminding us of Riesling wine grown from old vines in a bumper year with those intense aromas of lemon and layers of minerals. The palate was complex and balanced with candied fruits, gingerbread and in the sneaky finish a delightful citrus freshness.

CARPE DIEM

OLD & DIGNIFIED

CASK NO. 53.322
CHF 650.-



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Sherry Butt</i>
AGE	<i>30 years</i>
YEAR	<i>1989</i>
OUTTURN	<i>444 bottles</i>
ABV	<i>51.7%</i>

Wow! Words cannot do it justice but imagine a winter's afternoon walk along the beach and, when the sun dipped below the horizon, you started to feel the cold and walked towards the cottage where a crackling log fire and this dram awaited you. Sit back, relax and reflect. After a drop of water, you immersed yourself in a free-standing Victorian bathtub filled with lavender-infused hot water. In this almost elated state of mind you could even hear the heavenly choir of 'greedy angels' in what must have been one of those blissful moments of your life – 'Carpe Diem'!

FLUTTERING FAN-WAFT OF FRUIT

SWEET, FRUITY & MELLOW

CASK NO. 77.66
CHF 95.-



REGION	<i>Highland</i>
CASK	<i>Re-Charred Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>219 bottles</i>
ABV	<i>59.2%</i>

A complex nose of jasmine, hibiscus flowers, refreshers, delicate waxiness and a fluttering fan-waft of fruity aromas – dried mango, peaches, raspberry and Kir Royale. It had a fruity palate too – strawberry, cherry, redcurrants, pomegranate, lemon and young calvados – plus wild flowers and gorse, wood and tobacco. The intriguingly aromatic theme continued with water – rose gardens, Earl Grey tea and beeswax – and still cascading down that fruit chute – pineapple syrup, lemon curd, fruit leathers and raspberry Ruffle bars. The reduced palate – tutti frutti, juicy fruit chewing gum, guava, and apple crumble with custard – then sugar-coated fennel seeds, tea chests and pink peppercorns to finish.

FRISKY, FEISTY AND FULL OF PEP

DEEP, RICH & DRIED FRUITS

CASK NO. 1.229
CHF 96.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>New Oak Heavy Char Hogshead</i>
AGE	<i>8 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>224 bottles</i>
ABV	<i>63.3%</i>

The nose, bold as a ballsy brigadier, had sherry, toasted oak and cinnamon; Christmas cake, molasses, dates and cherries in syrup. The palate tingled with chilli, ginger, clove rock, charred oak and leather – while its brown sugar, syrup and dried fruits kept us smiling. The reduced nose ranged from honey and stewed fruit to black bun and dark chocolate, through to polished wood and over-done bread from a wood-fired oven. The palate now – singed orange peel, liquorice root and treacle – dark, sweet, frisky, feisty and full of pep. After 7 years in ex-bourbon wood, we transferred this into heavily charred new oak.

TROPICAL MARMALADE

SWEET, FRUITY & MELLOW

CASK NO. 59.63
CHF 84.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>Refill HTMC Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>291 bottles</i>
ABV	<i>57.8%</i>

Sweet and malty notes combined freshly milled barley with buttered rye bread and nutty aromas as toffee apples merged with banana skins and marmalade. The palate was vibrantly fruity with a barrage of mango, papaya, guava and pineapple before biscuity notes returned in treacle and maple syrup. With water came elements of soft leather and antique wood covered with beeswax polish and dripping candle wax as fermenting apples joined soft pears. Strawberry jam and plums now emerged on the palate with banoffee pie and fruit scones coated with cinnamon butter. Nut and cereal flavours returned on an endless finish that incorporated mint chocolate with hazelnuts and polished oak. After spending 8 years in an ex-bourbon hogshead this was transferred to a heavy toast refill hogshead for the remainder of its maturation.

A LEATHER CYBERMAN

DEEP, RICH & DRIED FRUITS

CASK NO. 9.178

CHF 210.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>23 years</i>
YEAR	<i>1996</i>
OUTTURN	<i>335 bottles</i>
ABV	<i>55.3%</i>

A dense, leathery and resinous style of sherried whisky. We immediately found lots of anthracite, bacon jam, raspberry coulis and chocolate-covered pecans and Brazil nuts. Earthy, unctuous, deep and leathery. In time it revealed a salty oloroso edge and notes of maraschino cherry juice and furniture wax. With reduction we found fruit scones, mixed nuts, Battenberg cake, cherry Bakewell and rosewater. The palate was immediately rich and stodgy with notes of Guinness cake, dark umami liquid seasonings, medicinal travel sweets, rosewood shavings and Lapsang Souchong tea. Water brought out a more sumptuous and easy richness of treacle sponge, nutmeggy rice pudding, boozy dark chocolates and stem ginger in syrup. Back in 2016, we combined selected hogsheads from distillery number 9 before returning the single malt to first fill oloroso hogsheads. This is one of those hogsheads.

TO SET YOUR COCKLES AFLAME

DEEP, RICH & DRIED FRUITS

CASK NO. 112.66

CHF 95.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>New Oak Heavy Char Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>267 bottles</i>
ABV	<i>64.4%</i>

The nose was deep, dark and mysterious – Demerara, treacle scones, rum and raisin, melted roofing tar, cough syrup, Euthymol toothpaste and polished wood. The palate didn't just warm our cockles – it set them aflame – Madeira cake, black pepper, Fernet Branca, dark chocolate and marmalade cake, leather, liquorice root and clove-infused Muscovado. The reduced nose had medjool dates, malt loaf, molasses and manuka, Jamaica ginger cake and espresso dregs with brown sugar. The palate – syrup of figs, pipe tobacco, crème de cassis, treacle, dark cherries and venison cooked in port. After 11 years in ex-bourbon wood, we transferred this into a new oak, heavy char hogshead.

SUNSHINE IN HEAVEN

JUICY, OAK & VANILLA

CASK NO. G10.24

CHF 89.-



REGION	<i>Lowland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Hogshead / Heavy Toast</i>
AGE	<i>14 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>93 bottles</i>
ABV	<i>57.3%</i>

Otherworldly aromas of toasted pine nuts, walnut and butterscotch merged with ripe fruits and milk chocolate covered Brazil nuts. Buttery hazelnut croissants then joined linseed oil as we approached a big and mouth-coating palate adorned with dried apricots, thick cut marmalade and peanut butter. Fragrant wood emerged in the form of sandalwood polished with rose scented beeswax while with water appeared the personification of toffee apples, coconut milk and elderflower cordial. Soft and buttery notes incorporated vanilla custard and coated cinnamon and nutmeg as cocoa powder formed a dusting over marzipan and beech sap found orange zest on the finish. After spending 11 years in an ex-bourbon hogshead this was transferred to a heavy toast and medium char 2nd fill hogshead for the remainder of its maturation.

A DARK PALETTE PALATE

LIGHTLY PEATED

CASK NO. 4.256

CHF 139.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-PX Hogshead</i>
AGE	<i>15 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>261 bottles</i>
ABV	<i>56.0%</i>

After 13 years in ex-bourbon wood we transferred this into a first-fill PX hogshead. The panel didn't catch the smoke right away, but it soon become evident – smoked pork, kippers, smouldering peats and beach bonfires. Otherwise, the nose gave us the sweetness of toffee, marzipan, raisins and manuka honey; some nuttiness; dried seaweed and whelk saltiness and just a hint of something industrial, like a mechanic's oily rags. The palate offered blackcurrant jam, malt extract, black bun, coffee, dark chocolate, fruit leathers and stir fried cavolo nero – altogether a symphony of deeper flavours – if palette, not palate - the colours would be dark.

BLACKADDER'S COSMIC TARDIS

LIGHTLY PEATED

CASK NO. 93.143
CHF 370.-



REGION	<i>Campbeltown</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>28 years</i>
YEAR	<i>1991</i>
OUTTURN	<i>179 bottles</i>
ABV	<i>55.9%</i>

The nose was furrowed with a dissonant mish mash of fresh salinity and pickled onion crisps. Funky young calvados, pear cordial, baked goat cheese, lanolin, bandages drizzled with seawater, smoked pinecones, frying bacon and mineral salts. A distillate like no other! Reduction offered banana liqueur, mandarin jelly, vapour rubs, lemon thyme, herbal cough medicines and dried seaweed. Superbly unique, fragrant and complex. Undiluted, the mouth was very medical and full of light, salty and nery peat smoke. Gently tarry, antiseptic, syrupy and extremely herbal and rather fatty. Wonderfully mineral, funky and vibrant. Water brought a whole spectrum of complex flavours: heather flowers, carbolic soaps, fragrant oily peat, herbal waxes, spicy pork scratchings, smoked fennel, malt vinegar, chip fat, newspaper ash and ramen broth. Majestic and totally unique!

PEAT FIRE IN A STORM

PEATED

CASK NO. 10.198
CHF 99.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Moscatel Hogshead</i>
AGE	<i>6 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>301 bottles</i>
ABV	<i>61.0%</i>

Imagine lighting a peat fire on the beach in glorious sunshine then out of nowhere dark stormy clouds, that indicate an arriving thunderstorm, fill the sky. On the palate the first flash of lightning – powerful and menacing, «like coal dressed with vinegar and Dijon mustard»! With the addition of water, a sweeter side surprises us and we find a mojito cocktail with a dash of Lapsang Souchong tea while the palate has charred berries, dark sweet cherries and macadamia nut oil - most unusual but certainly enjoyable. After four years in an ex-bourbon hogshead we transferred this whisky into a second-fill Mocatel hogshead.

THE QUAY TO SUCCESS

PEATED

CASK NO. 53.338
CHF 113.–



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>253 bottles</i>
ABV	<i>55.6%</i>

Standing at the fishing harbour we filled our lungs with the evocative aromas of sea salt, rock pools and lobster nets. The sweetness of brioche bread fused with irresistible applewood smoke, as oily smoked salmon and mackerel arrived on a bed of sugared seaweed. A refreshing haze of vinegar sizzled into the air as it was sprinkled over hot beer battered fish. The palate carried the intense and sweet smoke of a beach bonfire as burnt toffee melted with thick tar. The taste of the sea became summarised by fresh oysters with sweet vinaigrette served with a glass of fino sherry. A framework of driftwood surrounded the finish alongside the distant whiff of burning gorse.

THE FINE PRINT

ORDERS

We are happy to accept orders by telephone, fax, email or via our online shop. Phone calls in the course of commercial transactions may be recorded.

DELIVERY

Deliveries will be carried out via Swiss Post's parcel service. The mailing costs are CHF 8.– for Economy (standard), CHF 10.– for Priority and CHF 20.– for Swiss-Express «Moon». No mailing costs will be charged on orders over CHF 400.– (mailing by Economy).

COMPLAINTS

Damaged goods must be returned to the post office immediately, or no later than within 7 days, and the appropriate damage report must be filled in at the post office.

EXCHANGES/RETURNS

Your order is binding. As a rule, ordered goods can neither be exchanged nor returned with the exception of goods that have sustained damage in transit, or incorrect deliveries.

PRICES

Unless otherwise stated, the prices specified by us (by telephone, in price lists, by email or in the online shop) should always be understood as being in Swiss francs including statutory VAT (VAT No. CHE-249.623.143 TVA). Price information should always be understood as referring to the specified package (in most cases, per bottle). We explicitly reserve the right to change our prices and offers, as well as delivery options.



TASTINGS

TIMES
TASTINGS
19:00 TO 22:00

At our tastings 5 whiskies will be presented. Some of them might have appeared in the Outturn, some might be surprises. We will also serve you bread and cheese.

You will then have the opportunity to buy drams of other whiskies from the currently available range and purchase bottles.

Price per person CHF 60.–.

DATE	CITY	LOCATION
Wednesday, 4 November	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Friday, 6 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 13 November	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Saturday, 14 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 3 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Friday, 4 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, 9 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 10 December	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 11 December	Lausanne	La Ferme du Désert, Chemin Pierrefleur 74
Wednesday, 3 February	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 4 February	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 11 February	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 February	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 3 March	Geneva	Bar du Nord, Rue Ancienne 66, Carouge
Thursday, 18 March	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 19 March	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Saturday, 20 March	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, 21 April	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Thursday, 6 May	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 7 May	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Saturday, 8 May	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 27 May	Lucerne	Hotel Schweizerhof, Schweizerhofquai

RESERVATIONS
ARE REQUIRED
FOR ALL EVENTS

Please buy your ticket online, by phone or email. Places are guaranteed only when paid. We cannot accept cancellations; however, if there is a waiting list,

we will try to find another member to take your place. We reserve the right to cancel an event if participation is insufficient. Participants at tastings must be at least 18 years of age. Members can buy tickets for and bring guests along.



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