



**The Macallan Masters
of Photography 1995
(Release 3**



Cask #14007), 59.6%

With the hue of pigeon blood (a ruby, not a dead bird), initially this seems closed, but richness develops, mixing stewed Assam tea, chocolate biscuit, raisin, damson jam, and a whiff of tomato puree. The oak gives it the character of a Barolo Chinato. A knife and fork are needed to consume it, but for all the big tannins, there's dark rose petal and the bittersweet edge of licorice. Dry, rich, and hermetic. For the hardcore sherry lover. 145 bottles.



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