



Buffalo Trace
Experimental Collection
Hot Box Toasted Barrel
45%



The oak staves are placed in a “hot box” at 133 degrees and then steamed before being built up into a barrel. Aged over 16 years, this is pleasant whiskey (if not overly complex), with caramel, tropical fruit, marzipan, a hint of toasted coconut, and a nice creamy texture. My favorite of the two experimental releases. Price is per 375ml.



—Vol. 22, #2

