



Tomatin Cù Bòcan

46%

Named after a mythical hellhound that is said to stalk the area around Tomatin distillery, Cù

Bòcan is lightly peated and matured in a combination of virgin oak, bourbon, and sherry casks.

Just 60,000 liters are produced each year. Lemonade and coconut on the early nose, with developing almonds. Slightly earthy, with soft smoke. Rich, full mouthfeel, malt and honey, with the smoke more evident now, plus cinnamon and cloves. Nutty. Lingering oak and dry peat smoke in the finish.



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