



## Master of Malt Reference Series III



**47.5%**

With the majority of the blend coming from older single malts, this forms a counterpoint to I and II (see below). Toasted spices, fennel, black peppercorns, cocoa, malt loaf, split orange peels, and salted caramel invade the nose.

The palate is a gluttony of chocolate. Beneath, look for dried fruits, macchiato, peanut shells, and some tannic bitterness as the older malts show their wares. It leaves a cocoa finish without the sweetness. A great concept for self-educating your palate. £106



—Vol. 23, #3

