



**Caol Ila 30 year old  
(Diageo Special Release  
2014)**



**55.1%**

More smoke than is common from this distillery and age. The aromas are food-related: initially roast ham with caramelized sugars, then a clambake, then oven-roasted lobster. With water, a distinct whiff of the goat shed (nice, by the way). The palate is refined and mature, but with fresh fruits retained, with oak and smoke beautifully integrated. A mature Caol Ila in similar vein to the excellent (and significantly more keenly priced) 25 year old. (7,638 bottles)

—Vol. 23, #4

