



Master of Malt 10 year old

47.5%

Batch 1 of this new blend brings oxidized apple, maple syrup, crispy potato skins, soft spices, and nutmeg grated over eggnog. Rich strands of citrus, mint, and raisins mingle, building in intensity to greater spiciness at the swallow, where ginger and burnt sugar emerges. Undiluted, there is a hot, spicy, slightly acrid finish dominated by the ginger. Water adds melon, mandarin, and apple and manages to keep the ginger in check. £40



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