



**Wigle Deep Cut Rye
(Batch #5)**



56%

"Local heirloom rye grains" are distilled (less than half a mile from the Monongahela River) in a copper alembic, aged 14 months, bottled at cask strength. Has a beautiful ruddy glow. Clean, focused nose of fresh rye grain, spicy-sweet with a nip of bitter oil in the back. Not a barn-burner, even at 56%, but brimful with rye spice, rye oiliness, and rye mint, and not over-oaked, either, as the finish closes evenly. A bit direct, but very nicely done!



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