



## Gouden Carolus



46%

Rowntree's fruit gums, chalky Edinburgh rock, root ginger, and oat biscuits on the nose. It's a double distillation of the mash for Gouden Carolus Tripel beer, aged in first-fill bourbon barrels, then finished for 6 months in custom-coopered Het Anker barrels. Those fruit gums are inescapable on the palate, but there is malt, warm toffee, apple, peach, and a tingle of orange. Gingersnaps, vanilla pod, and building tanginess spill over in the finish, which ebbs into a peppery haze. €37



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