



Compass Box Spice Tree Extravaganza



46%

Following the Spice Tree recipe of 60% Clynelish, 20% Dailuaine, and 20% Teaninich, Extravaganza's core was matured for more than four additional years in light/medium toast, refill, and heavy toast hybrid casks of American and French oak. Finally, sherry-matured Glen Ord, Benrinnes, and Allt-a-Bhainne were added to the mix. The elaborate process is typical of maverick blender John Glaser, but it's his results that count. Flavors of peanut brittle, toasted coconut, and pale, light sherry translate into a delicious honeyed palate of caramelized sugar, red apple, and red berry fruit. Ginger and clove provide further rigor before a finish of incendiary spices.[]

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