

An Oa, matured in a combination of virgin oak, Pedro Ximénez sherry, and bourbon barrels, and married in a French oak 'gathering vat' prior to bottling, marks a reason to celebrate. An Oa is a more approachable Ardbeg. It lacks some of the typical oiliness, but flavor and complexity abound with hot peat, black tea, and peppery cloves. Die-hard Ardbeg fans should have no complaints, and new converts have a real treat in store. <u>Number 6 in the 2017 Top</u>

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