



**Eifel Single Malt**



**46%**

A decade ago, Eifel began to distill in the German grain-distilling tradition using a column still with a second pot still distillation. Named after a low mountain range in western Germany, this has a punchy nose of stewed apple and rhubarb, pepper, clove, ground ginger, and dried citrus peel, with hints of chocolate. Quite distinctive: stewed fruit, plum, peppermint, candied orange, and a finish of chocolate-covered mint candy. (3,000 bottles)



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