



## **Bushmills Prohibition**

### **Recipe** **46%**

This Peaky Blinders tie-in was aged for a minimum of 3 years. The nose is punchy, with lemon, sharp apple, peppercorn spices, jalapeño, and herbal notes. Lightly structured with honey, vanilla fudge, lemon, citrus, and herbs, then a dust-up between pepper and spice. This young upstart has sufficient force to take over your cocktails while you binge watch the final season.



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