

WILSON
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SELECTION

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A finish for 18 months in first fill Pedro Ximenez hogsheads enriched this very smoky slay malt with a particular robustness of body. The interaction between the peat and the wine gave life to a delicious interplay of flavours, which is immediately noticeable at the first whiff from the glass: there is a slightly fruity hint, of red and black cherries, and a touch of the sourness of balsamic vinegar, but it remains very tarry and smoky. There is an earthy and leathery trait too. At the palate, it's very intense and it might need a drop of water to release its balsamic beauty. It has a lovely balance of sweet and sour, of orange marmalade and red fruits, and then it evolves into camphor, mint, eucalyptus, all on top of the huge salty and peaty character. Quite mineral, too, and with a lively touch of black pepper.

COD **W&M481**

Distilled

Bott **2023**

Age 10yo

Strength **57,7 (826 dba)**

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