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One of the most extreme Marsala finishes we've ever done! A few months in fresh Marsala casks completely transformed this lightweight and floral Speyside malt into something very different, a giant with a huge dry fortified wine influence. Yes, because Marsala comes in different styles, and this one is very Oloroso-like: not too sweet and buttery, but on the contrary very appetizing and nutty. At the nose it's very dry, of oranges and slightly sour peaches. On the palate, it explodes with hot intensity: at first winey and sweet, then with a tornado of dried fruits (especially walnuts) and toasted bread. The aftertaste is long, lingering, full of sun-dried raisins and plums. Intense, stimulating, a great pairing with blue cheeses or hard seasoned ones like Parmigiano.

COD **EW&M31** en4
Distilled **03** Finish
Bottle **2012** Outtu2

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