

EXPERIMENT #3 BLACK BOTTLE ANDEAN OAK

- Limited Edition release from Black Bottle.
- Part of the Black Bottle Alchemy Series, offering a bold taste of the unusual and the exotic.
- Bottled at 46.3% ABV
- Natural Colour, Non-Chill Filtered

ABOUT ANDEAN OAK

A true experiment: the first Scotch Whisky finished in virgin Andean oak casks.

Known for thriving at altitudes that others cannot, Andean oak imparts a similar character to American oak, but with more tannins and spice than it's continental neighbour.

This spice springs to life in the grain whiskies of the blend, which are finished for 7 months in Andean oak casks with various toast and char levels.

Featuring a high malt content and a smoky undertone - courtesy of Bunnahabhain Moine - Black Bottle Andean Oak offers a fusion of spice, fruit and nut. Expect a daring discovery of spiced stone fruits, vanilla pod and smoked almonds.



TASTING NOTES

- A fusion of spice, fruit and nut. Embark on a daring discovery of spiced stone fruits, vanilla pod and smoked almonds.
- Nose: Dried nuts and rich, spiced fruits stand out against a backdrop of maple syrup and oak.
- Taste: Layers of vanilla, French pastries and caramelised smoked almonds fuse with raisins, cherries, nutmeg and cinnamon.
- Finish: Sweet with a soft smokiness.

SIGNATURE SERVE: LA MUERTA NEGRA

Ingredients:

- 37.5ml Black Bottle Andean Oak, 12.5ml Mezcal, 25ml Pineapple Juice, 12.5ml Almond Syrup, 12.5ml Lime Juice, 2 x Strawberries, Pineapple, Lime.

Method:

- Muddle Strawberries in a cocktail shaker; Add remaining ingredients to the shaker and shake with a small scoop of crushed ice until ice dissolved; Double strain in to a tall glass filled with crushed ice; Garnish with pineapple leaf and lime wheel.