

INTRODUCING: FÈIS ÌLE 2023

brand home exclusive 17yo triple cask

"Fèis Ìle is a time for celebration, the coming together of friends from across the globe, year on year to celebrate whisky and music on our Islay home. And what better way to celebrate than with this special dram."

At Bunnahabhain we are known for our unpeated, classically sherried single malts. But occasionally we like to surprise our community with something a little more experimental, but always delicious and unctuous.

In Gaelic, *moine* means 'smoky' and this exquisite dram is a marriage of three peated single malts.

The first was distilled on 2nd February 2004 and lay in American Oak casks before being transferred to first-fill Oloroso hogsheads on 22nd July 2013. The second distilled on 10th November 2004 and fully matured in ex-bourbon barrels, while the third was distilled on 16th February and filled in American Oak casks before being finished in the finest rum barrels from 7th December 2017.

The resulting dram is alive with stirrings of artisan rum & raisin ice cream, evoking memories of warm summer evenings and leisurely celebrations with friends.

tasting notes

Colour:
Golden

Nose:
Perfumed smoke with violet flowers, barbequed pineapple, salted raisins and fresh vanilla pods

Palate:
Rippling notes of smoke with double cream, raisins, crispy burnt sugar, ripe bananas and a twist of tropical fruit

Finish:
Rich finish with notes of smoky panna cotta



RRP: £ 199

Strength: Cask Strength

ABV: 52.6%

No Added Colour – Non-chill Filtered

Volume produced: 1 050 litres