

ALBA 1997 SINGLE CASK WHISKY 2020 ÉDITION

golden light, subtle, elegant and floral

SOT DE L'ANGE CHENIN MATURATION

ROBE : GOLDEN LIGHT
NEZ : WHITE WINE, HONEY, LIGHTLY WOODY



BOUCHE : ROUND, MELLOW, DEEP WITH BEAUTIFUL ENERGY
FINALE : CHENIN GRAPE, A TOUCH OF VANILLA, WHITE FLOWER

Présentation

Our passion for whiskies and wines made we met Angélique et Quentin Bourse (Sot de l'Ange located at Azay le Rideau in Loire, France) who gave one of their cask, just emptied, very fresh of dry Chenin wine.

Matured for 17 years in Fino and 5 added years in Chenin, we are pleased to can purpose a very subtle, pure and delicate spirit which shows that whiskies' savors can be long and complex without peat expression. Appearing light, it becomes very complex with a long after taste.

The label appears like a drop as Sot de l'Ange label.

Cask strength, no water, no filtration, 420 bottles produced.

Données Techniques

CATÉGORIE	Single Cask Whisky
DISTILLATION	fine and deep
ÂGE	22 y.o.
DATE DE DISTILLATION	20th May 1997
DEGRÉ DE DISTILLATION	70% alc./vol.
DEGRÉ NATUREL	46% alc./vol.
DEGRÉ EN BOUTEILLES	46% alc./vol.
ÉLEVAGE EN FÛTS	Dry Chenin - Sot de l'Ange
ZONE CAVE	humid
PRÉSENTATION	wooden box

Idées savoureuses

Open, subtle and intense...to relish alone

Profil Aromatique

