

**The Temple Bar 10 year
old
40%**

Bright citrus, zested lime, grapefruit peel, crystalized fruits, malted biscuits, and oak, overlaid with dry spice notes of nutmeg and cinnamon bark. A creamy, malty palate yields to an initial spicy base layer. When the spices step aside, there is dried orange, fudge sweetness, and chocolate orange. Tangy, concentrated orange, with spices fraying from the edges completes the finish.

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