

**Eifel German Single
Malt (2019 Edition)**

46%

This latest unpeated vintage has aromas of maple syrup, peanut brittle, sesame snaps, aged balsamic, stretchy cherry taffy, toasted coconut, and snuff tobacco. It's 6 years old, comprising a primary maturation in refill red wine barrels and a 2-year finish in cream sherry casks, producing a syrupy-textured dram with baked desserts of plum and orange, brown sugar, ginger pudding, vanilla, chocolate-covered nuts, and a burnt sugar finish. (2,400 bottles)

—Vol. 29, #4