

Cask Strength

## Glenrothes 18yo

"Sherry Finish PX"



It is quite customary to see Glenrothes aged in Oloroso sherry casks, which give it a typically dry profile. Aiming at a softer and fruitier style, we chose to transfer these two casks into a Pedro Ximenez barrel (albeit a second fill one) for 28 months. The result actually tastes not like PX, but rather like a big and juicier Oloroso, which is what we had in mind. At the nose it is soft and only slightly winy, with a hint of mustiness, while the palate is defined by a huge fruity sherry: succulent, with a touch of cinnamon and toasted notes but also clean and not cloying at all. Only in the end a tannic character starts to develop, without ever betraying the warm softness.



|           |                   |           |                         |
|-----------|-------------------|-----------|-------------------------|
| CODE      | <b>W&amp;M229</b> | Cask type | <b>Barrel</b>           |
| Distilled | <b>1997</b>       | Finish    | <b>Sherry Finish PX</b> |
| Bottled   | <b>2016</b>       | N°        | <b>#8727/28</b>         |
| Age       | <b>18yo</b>       | Outturn   | <b>486</b>              |
| Strength  | <b>58,2%</b>      |           |                         |

