

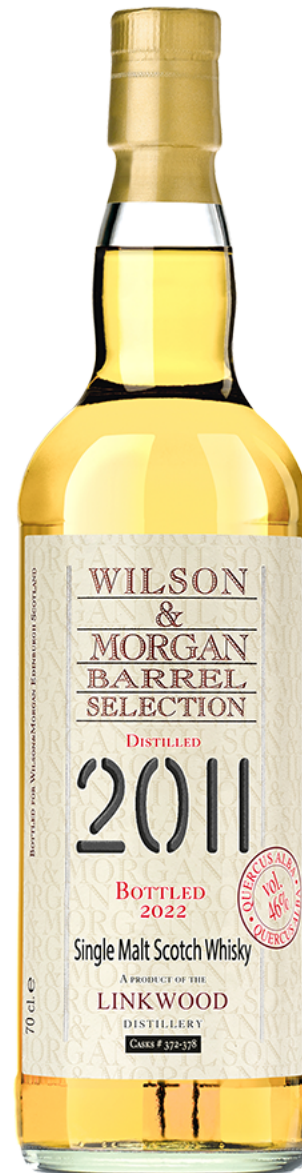
Classic Selection

# Linkwood 2011

"Quercus Alba"



Our experiments with blending virgin oak barrels with more traditional bourbon casks, an innovative recipe that we call Quercus Alba, have reached new levels of finesse. The results of this balanced equilibrium between different kinds of oak can definitely be felt in the delicious drinkability, flavour complexity and smoothness. At the nose it's extremely fruity: take the ripest bananas you can imagine, and you might have an idea. There are ripe peaches and apricots, candied bergamot and oranges, too, and a hint of beeswax. The taste is creamy, slightly buttery, again very fruity: raisins, oranges, acacia honey, but balanced by a slight pleasant sourness that prevents an excess of sweetness. The finale grows peppery and spicier, with a hint of "mostarda di Cremona" (mustard-flavoured sugared fruits).



CODE	<b>W&amp;M432</b>	Cask type	<b>Refill Barrel</b>
Distilled	<b>2011</b>	Finish	<b>Blend of 2nd fill Virgin Oak and 2nd Fill Bourbon Barrels</b>
Bottled	<b>2022</b>	N°	<b>#372-378</b>
Strength	<b>46,0%</b>	Outturn	<b>1558</b>

