

ALBA 1997 SINGLE CASK WHISKY 2020 EDITION

golden light, subtle, elegant and floral

SOT DE L'ANGE CHENIN MATURATION

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



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

Presentation

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.

Technical Data

CATEGORY	Single Cask Whisky
DISTILLATE	fine and deep
AGE	22 y.o.
DISTILLATION DATE	20th May 1997
DISTILLATION DEGREE	70% alc./vol.
NATURAL DEGREE	46% alc./vol.
BOTTLE DEGREE	46% alc./vol.
BARREL AGEING	Dry Chenin - Sot de l'Ange
CELLAR ZONE	humid
PRESENTATION	wooden box

Tasting suggestions

Open, subtle and intense...to relish alone

Aromatic Profile

