

THE TRANSITION 22 ANS SINGLE MALT WHISKY

spicy, truffle, vanily

THE DOUBLE MATURATION

ROBE : DARK AMBER
NOSE : SPICY, SHERRY, TABACCO



MOUTH : FINE AND MELLOW
FINISH : RANCIO, TOASTED, DRIED FLOWER, COMPLEX

Presentation

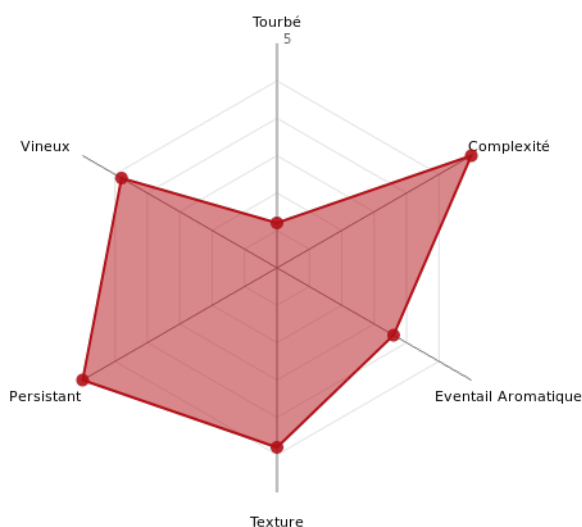
Racking: it's when the cask is changed during the maturation, that could give more complexity. Vanilly, blond tabacco, spicy aromas. Elegant and subtle Sherry flavors. Silky texture, fine and round, very long after taste. From the hogshead, it becomes floral with fresh and subtle woody flavors. From Oloroso, spicy and warm flavors may remind the truffle. Well balanced. New flavors appear everytime you try it.

400 bottles have produced between 2004 and 2005

Tasting suggestions

to be relished.

Aromatic Profile



Technical Data

CATEGORY	Single Cask Whisky
DISTILLATE	deep and concentrated
AGE	22 y.o.
DISTILLATION DATE	21st January 1982
DISTILLATION DEGREE	70%
NATURAL DEGREE	52%
BOTTLE DEGREE	45%
BARREL AGEING	Double maturation (hogshead + PX)
CELLAR ZONE	mid-humid
PRESENTATION	wooden box

