

COMPASS BOX - SPICE TREE



The Whisky & The Method.

As in the past, The SpiceTree is 100% malt whisky sourced from northern Highland distilleries, (notably and primarily malt whisky distilled at the Clynelish distillery). The primary maturation is in a mix of first-fill and refill American oak.

What is different is the secondary maturation. Rather than using inner stave inserts, as we did for the original SpiceTree, we rack the whisky into barrels with heavily toasted new French oak heads. We have created a method for getting a super heavy toast on the cask heads which imparts a flavour profile similar to the flat staves used for the original SpiceTree. We use oak with three different levels of toasting on the barrel heads, thus allowing us to blend the resultant whiskies to create additional layers of complexity. This secondary maturation lasts as long as two years.

The Spice Tree is a very rich malt whisky, suitable for after dinner sipping, as an accompaniment to certain cheeses, and especially, in cocktails.

John Glaser, Whiskymaker.

Flavour Descriptors

Big, sweet aromas of clove, ginger, cinnamon, nutmeg and vanilla. The palate is full, round and sweet, with the spice and vanilla complementing the core distillery characters and leaving a long finish. Fascinating aromas of fresh-peeled orange and Christmas cake spices rise from the glass.

On the palate, soft, rich whisky flavours blend with hints of vanilla, cassia bark and clove, offset by sweet-natured orange.

Bin No: W199