CRAGGANMORE 20 YEARS OLD

Special Release 2020 | Single Malt Whisky

A small experimental edition by Cragganmore, refined with patience for more than twenty years. The long maturing period, which is a rarity at this distillery, makes this incredible malt a long-awaited attraction. Amongst other things, this single malt was aged in newly burnt-out American oak barrels, captivating the senses with sweet and woody notes. This bottle is part of the "Rare by Nature" collection, which celebrates whiskies with distinctive maturation techniques, rare finishes, and unexpected taste profiles. This year's cask strength releases, bring to life the unique character of each of the distilleries. The bottlings are all extremely rare limited editions.

Tasting notes

Color

Full, deep gold. Excellent beading and viscosity.

Aroma

A mellow nose, deeply wooded with complex aromas. Fruity top notes of ripe pear, Ogen melon and green banana accompanied by delicate nuances of leather. Fresh charred american oak, the aromas are sweeter than in regular expressions.

Taste

Undiluted, the influence of many years of maturing in wooden barrels is also noticeable here. The texture is creamy soft, the taste is full-bodied and sweet, although less sweet than the smell would suggest. The full-bodied aromas are quickly balanced by a drier and spicy taste on the middle palate. A dash of water (highly recommended) brings out the flavour even better, but without altering the basic elements: The overall impression is softer, the heat is kept in check.

Finish

Long, velvety and dry with chilli notes. With water it becomes softer and longer with a sweet spiciness that lasts and leaves a milder chilli aftertaste.

About the Distillery Cragganmore is home to one of the most complex and prestigious malt whiskies, the distillery was founded by John Smith in 1869. Its pleasant aromas are among the most complex to be found among single malts, and they are as mysterious and elusive as the barn owl that stalks its prey in the Speyside Glens woods in the evening.