



WOODFORD RESERVE DOUBLE OAKED

Corn, Rye & Malted Barley Bourbon

Woodford Whiskey Double Oak is made from corn, rye, barley malt and clear spring water. Using five to seven yeasts in a process of acid fermentation, a triple distillation takes place in copper stills. The whiskey is then stored for about seven years in white oak casks, which have been produced and charred in the in-house kitchens. However, at Woodford Reserve, only Master Distiller Chris Morris decides how long the cask will mature and the exact time of discharge. The bourbon then matures for nine months before being bottled. This gives Bourbon Double Oaked a sweeter and smoother flavour.

Tasting notes

Color

Amber

Aroma

Sweet and smokey with rich notes of caramel, sharp honey, dark fruits, marzipan and toasted oak

Taste

A full bodied mix of caramel, vanilla, hazelnut, apple, fruit and spices

Finish

Long and creamy finish with canided apple notes

The Woodford Reserve Distillery It is not only the smallest and the oldest distillery in Kentucky, it is also the slowest with it's long fermentations and tripe distilling.

Founded in 1812 in Versailles, Kentucky.