



COLLECTIVUM XXVIII SPECIAL RELEASE 2017

SKU: MWCXXVIII

A complex of aromas and flavours in which the well-integrated whole exceeds the sum of the parts. Enjoying real depth, the palate runs all the way from dry and nutty to rich and chocolatey, with zestiness and sweetness; it's a well-balanced blend of carefully selected tastes that's refreshing & very easy to drink with a drop of water.

Appearance: Pale clear amber, with moderate beading.

Nose: Surprisingly mild in feel. The overall aroma is tightly integrated: spicy-sweet and fruity, combining spiky green leaves and dog roses with autumnal forests, toffee and rich vanilla sauce. The greenness comes to dominate, although the sour notes are tempered by sweet brown butter and a slice of candied fruit. Time reveals more herbal notes, with minty toffee and hints of pastry. Water opens all this up, drying and introducing Speyside notes of the sweetshop, with candy and dried apple rings joined by floral touches.

Body: Rich and rounded.

Palate: A balance of sweetness, acidity and tannic dryness. Nuts and spice lead, with hazelnuts and almonds joined by bitter walnuts and hot cinnamon. Sweetness builds behind, with candy, barley sugar and sharp candied lemons. The almonds reappear, now sugared, only to disappear amid more citrus, tempered by toffee and fudge spiced with cinnamon, and finally by fruity dark chocolate. Water cools; the smooth sweetness and spice rise, bringing a refreshing bitter note; cream, apple sauce and milk chocolate laced with oak, clove and dark chocolate.

Finish: Of medium-length, with buttery pastry, warming spice and a thin layer of sharp fruit; a fresh apple pie ready for the oven. The fruit lingers as apple skin, joined by crisp pear.

Maximum 1x Per Order

