

„ FÜR MEINE GÄSTE NUR DAS BESTE „

Aus dem Hause **CADENHEADS** die neusten Abfüllungen. Ein Streifzug durch sämtliche schottischen Whiskyregionen. Ganze acht Einzelfassabfüllungen, das alles natürlich in Fassstärke ein „ MUSS „ für alle Whiskyliebhaber. Zum Ausklang gibt es dann als Vorspeise „ Foie Gras „ mit einem Glas Gewürztraminer-Auslese, als Hauptgang wie jedes Jahr am Karfreitag unser reichhaltiges Fischfondue mit Krabbel- u. Krustentieren sowie eine fruchtige Nachspeise.

EASTER - WHISKY - TASTING

Freitag, 25.03.2016

18.30 Uhr



1. Auchentoshan Distillery 1999 15y/o 56,2% 330 btls. - Bourbon Barrels

Nose: Lots of vanilla, very creamy with slight menthol notes.
Palate: A touch of ginger, green apples and white chocolate. Almonds and cream with lots of banana notes.
Finish: Clotted cream, soft raisin notes and growing herbal hints.

2. GLEN ELGIN – GLENLIVET DISTILLERY 1995 20y 55,6% 474 btls.

Nose: Initially grassy giving way to white pepper; hints of soft leather and hints of orange zest.
Palate: Toasted oats and raspberries with white chocolate. Lemon cheesecake with soft golden syrup.
Finish: Pistachio nuts; distant lime; soft spice and slightly drying.

3. TULLIBARDINE DISTILLERY 1993 22y 47,3% 528 btls.

Nose: A meaty note initially like beef stock, fading quickly to cut grass and wild flowers.
Palate: An unexpected all spice note hits first, growing into something sweeter and creamier, like shortbread and clotted cream.
Finish: A mouth coating and extended finish, very oily and with a little bit of cedar wood.

4. Clynelich Distillery 1995 19y/o 54,6% 492btls. Sherry Butt

Nose: Battenburg cake. Meaty and chewy with an obvious sherry influence of raisins and chocolate powder.
Taste: Non typical Clynelish; lots of marzipan and fairly cask dominant. Figs, black cherries and growing meaty notes.
Finish: Very drying with lots of Christmas cake notes along with some growing earthy notes.

5. GLEN MORAY – GLENLIVET DISTILLERY 1998 17y 55,8% 504 btls.

Nose: Plums; gingerbread with custard creams and hints of toffee.
Palate: Honey; very oily with all spice; brown sugar; cloves and a touch of cinnamon.
Finish: Warming ginger spice; lingering coffee beans and marzipan.

6. HIGHLAND PARK DISTILLERY 1990 25y 50,6% – 426 btls.

Nose: Smoked heather initially dominates a very complex nose, with a hint of honey and ginger.
Palate: Freshly tanned leather with smoked venison initially, with raisin and cinnamon roll notes developing.
Finish: A spicy and rewarding finish – the cinnamon and pastry notes along with old school tropical fruits lingering long after the last sip.

7. LINKWOOD – GLENLIVET DISTILLERY 1987 28y 58,4% Refill Sherry Butts - 1062 btls.

Nose: Salted caramel; multi seed bread. Salted butter with faint medicinal notes.
Palate: Heavier than the nose suggests. Baked apples; dried apricots with walnuts and slightly earthy.
Finish: Initially fruit cocktail in syrup before drying out with coal dust and toasted brown bread.

8. ISLAY SINGLE MALT 7Y/O 59,1%,

Nose: Creamy and medicinal, wet ash and apricots. Very oily.
Taste: Big mouthfeel, more ashy notes and quite grassy and herbal. Smoked rosemary with a touch of fennel.
Finish: Pistachio nuts; very ashy with some flinty notes and wet coastal grasses.

Zur Neutralisierung der Geschmacksnerven und der besseren Unterlage wegen wird während des Tastings Brot und Schmalz gereicht. Preis pro Person: 83,- Euro

Ich bitte um verbindliche Anmeldung bis 15.03.2016 durch Abgabe des folgenden Abschnitts im Oberhaus, Spiessgasse 4, 55232 Alzey, Tel.: 06731-6687, fax: 06731-10920, e-mal: oberhaus_az@hotmail.com

Slainte, Walter Kubatschek

Anmeldung

(Einsenden bis zum 15.03.2016 ans Oberhaus, Spießgasse 4, 55232 Alzey)

Hiermit möchte ich für das Whisky-Tasting am 25.03.2016 folgende Personen verbindlich anmelden:

Mein Name, Vorname: _____ Meine Telefon-Nr.: _____

Weitere Personen (Namen, Vornamen): _____

