LAMAS CABURÉ

BRAZIL



SINGLE
MALT

70CL 43° DISTILLERY LAMAS

TECHNICAL INFORMATION

Made entirely from malted barley
Double distillation in copper pot stills
Aged in 200-liter bourbon barrels for five to six years and finished for six months in port wine barrels (from the Brazilian mountain region of Serra Gaúcha) and in Bàlsamo casks for several weeks
Non-chill filtered

TASTING NOTES

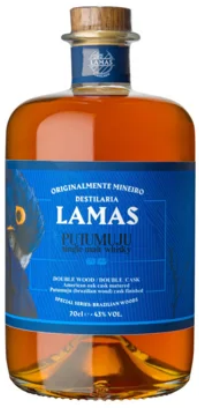
NOSE	Powerful • Fresh grass, spices, coconut
PALATE	Rich • Clove, star anise, vanilla
FINISH	Lingering • Fresh grass, light smoke

BRAND'S OTHER PRODUCTS



WHISKIES | SINGLE MALT

LAMAS VERUS
70CL / 43°



WHISKIES | SINGLE MALT

LAMAS PUTUMUJU
70CL / 43°