

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 Bâlsamo 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°