



The
MACALLAN
1824 MASTER SERIES

REFLEXION

THE MACALLAN 1824 MASTER SERIES IS A COLLECTION OF WHISKIES CREATED TO SHOWCASE THE BEAUTIFUL RANGE OF THE MACALLAN'S NATURAL COLOUR. AS YOU MOVE THROUGH THE RANGE, EACH BECOMES INCREASINGLY DARK AND MORE COMPLEX.



EST. 1824
The
MACALLAN
REFLEXION
HIGHLAND SINGLE MALT
SCOTCH WHISKY



REFLEXION

BOLD AND FULL-BODIED

The Macallan Reflexion is a reflection of the foremost influence of first fill sherry seasoned oak casks, drawing its colour and flavour particularly from maturation in 250 litre hogshead casks.



EXCEPTIONAL OAK CASKS

Matured predominately in the smaller Spanish and American 250 litre hogshead casks; then allowing for a greater surface area of wood to interact with the spirit, delivering more accentuated aromas and flavours.

NATURAL COLOUR

The depth of the colour and the complex flavour of Reflexion derive from the first fill casks selected by Bob Dalgarno, Master Whisky Maker. Bold and full bodied, Reflexion is a celebration of floral and vanilla notes, punctuated with fresh apples and apricots.

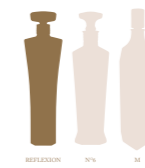
MASTERY

Sculpted through the inspiration of The Macallan iconic triangle, Reflexion is a masterpiece both in style and stature. Its exquisite angular facets each reflect the light to showcase the deep red mahogany hue of the whisky within.

DESIRED CONSUMER TARGET:

An ongoing range of decanters, targeted towards affluent consumers who are attracted to ultra premium goods that evoke stylish luxury.

The Macallan's Master of Wood, Stuart MacPherson, says: "Wood sits at the very heart of what we do at The Macallan and this range further demonstrates the vital role of our casks in the production of these superb whiskies. Our commitment to sherry seasoned oak casks is unquestionable and the Masters Series showcases The Macallan at its very best."



TASTING NOTES

Colour:
Blood Orange

Aroma:

Orange and citrus fruits open up like fresh fruit on a sunny market day, their zest is fresh, the fruit is firm. A slight waxy note fades to fresh green apples. Then the sweet stall: chocolate, thick fudge, boiled sweets, aniseed; caramel toffees almost overwhelm whilst white chocolate truffles are hidden. Just as you are ready to taste, a delivery of bananas in fresh, sweet oak arrives.

Palate:

Initial light citrus zest with new oak quickly gives way to a juicier sweetness, thick and succulent, of lemon and orange. Raisin, sultana and apple, with a hint of cinnamon and ginger, are subtle. Boiled sweets add balance to a glimpse of toasted oak to give a medium and soft finish.

Finish:

Medium and soft

GINGER
CINNAMON
LEMON
TOFFEES
ORANGE
SULTANA
BOILED SWEETS
FUDGE

