



## GLENFARCLAS 105 16YR

£175.00

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Categories: [Speyside](#), [Fruity & Spicy](#), [Glenfarclas](#).

Glenfarclas 105, aged for 16 years, is a powerhouse of flavour at 60% ABV. This single-malt whisky embodies the rich heritage and craftsmanship of the Glenfarclas distillery. Bursting with complexity, it offers a symphony of flavours including dark chocolate, dried fruits, and oak spices, balanced by a subtle sweetness. With its robust yet smooth character, it's a dram to be savoured, whether enjoyed neat or with a splash of water to unlock its full potential. Glenfarclas 105 is a true testament to the distillery's commitment to producing exceptional whiskies that leave a lasting

impression on the palate.

Glenfarclas Distillery, nestled in Speyside, Scotland, exemplifies tradition and excellence since 1836. Family-owned for six generations, it's renowned for its handcrafted single-malt Scotch whiskies. Using traditional methods, Glenfarclas produces whiskies of exceptional quality, from their smooth and fruity younger expressions to their rich and robust aged releases. With a commitment to heritage and innovation, Glenfarclas continues to be a beacon of Scottish whisky craftsmanship, revered by enthusiasts worldwide.

Rich flavours of dark chocolate, dried fruits, and oak spices tantalize the senses, intertwined with hints of toffee sweetness. Despite its high strength, it delivers a remarkably smooth and well-

balanced experience, showcasing the depth of its ageing process. The finish is long and warming, with lingering notes of sherry and a touch of smokiness. This expression epitomizes the mastery of Glenfarclas Distillery, offering a robust and satisfying dram that leaves a lasting impression with every sip.

Pair Glenfarclas 105 16yr with dark chocolate or rich desserts to complement its notes of dried fruits and toffee. Alternatively, enjoy it alongside a fine cigar for a luxurious indulgence, allowing the whisky's complexity to harmonize with the tobacco's nuances. This bold dram also pairs beautifully with strong cheeses like aged cheddar or blue cheese, enhancing its depth and richness.

