

MASHBUILD

Cacao Finish

Bourbon Finished With Roasted Heirloom Ecuadorian Nacional Cacao

Finished in barrel with rare nacional cacao beans from Ecuador's heirloom cacao initiative, this batch contains one of the world's most sought-after cacao beans, grown exclusively by small-scale farmers. Used to produce some of the finest dark chocolates available anywhere, this batch is one of a kind.



Maybe this experiment was a little too bold, but we decided to take these incredible beans -- roasted to perfection -- and used them to barrel finish a batch of our Mashbuild bourbon.

The whiskey we chose for this experiment is a blend of higher corn mash bourbons, with sweet notes that perfectly complement the dark, rich flavor of the cacao. We hope you enjoy drinking this special batch as much as we enjoyed making it!

Deliciously smooth with rich flavors of chocolate mingling with the subtle hints of oak and vanilla, what more could you ask for?

www.mashbuildbourbon.com

TASTING NOTES:



WITH HINTS OF

