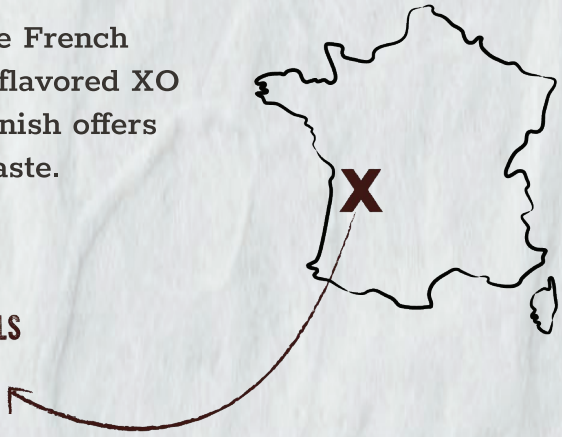
MASHBUILD

BOURBON WHISKEY FINISHED IN XO COGNAC BARREL

Holding a unique French charm, this full-flavored XO Cognac barrel finish offers an exceptional taste.



The base of Mashbuild comes from bourbon distilled in 2000, 2001, 2004, 2006, and 2007 from prominent distilleries in Kentucky, Indiana, and Tennessee - including Four Roses and the old Seagram's distillery. These fine bourbons provide a strong traditional backbone to all of our Mashbuild blends.

We complement this foundation with both traditional and contemporary newer bourbons from Colorado, Kentucky, and Indiana distilled with sweet corn, bloody butcher corn, and dent corn. We hand-select every bourbon by nose and taste to ensure they are compatible with the other boubons in the Solera.

Each batch of Mashbuild has its own signature taste because of our Solera aging process: the continuing maturation of the bourbons that have been their longest combined with the punch of the newer stock.

EVER STOP BUILDING SOMETHING GREAT™
www.mashbuildbourbon.com

TASTING NOTES:



90 Points

"Exceptional"

"Golden amber color. Aromas of candy corn, hints of circus peanuts, frosted flakes, and vanilla ice cream with a supple, crisp, dryish light-to-medium body and a smooth, medium-length grilled and buttered corn, creamy caramel, and chai spices finish. A mild and mixable bourbon with a super silky vibe."

