



www.dewars.com



ESTD. 1846 – DEWAR'S TRUE SCOTCH – AGED 12 YEARS – THE ANCESTOR – BLENDED SCOTCH WHISKY – MARRIED IN OAK CASKS – PRODUCT IN SCOTLAND

GOLD & PRIZE 500 MEDALS – AGED IN HAND SELECTED RESERVE CASKS FOR TWELVE YEARS, THIS WHISKY HAS LONG BEEN ADMIRED AS THE ANCESTOR 75CL 40% JOHN DEWAR & SONS LTD. – PERTHSHIRE - SCOTLAND

The Dewar family have lived in rural Perthshire, Scotland for generations. John Dewar, born 1805, founded his business in 1846 and pioneered the art of carefully blending up to 40 single malt and single grain whiskies together to make a Scotch that was fine, smooth and never varied.

We're proud to have been suppliers to the Royal household for over 100 years and in that time we've become the most awarded blended Scotch in the world.

Over 100 years ago Dewar's pioneered the technique of allowing the single malts and single grains to "marry" together in vintage oak casks for several months after blending. As any expert on blending will tell you, this process makes our Scotch incredibly smooth, with the many subtle layers of flavour in perfect harmony.

At Aberfeldy in the heart of the Highlands, John's sons built a distillery to make the Single Malt that shapes the honeyed, rich flavour of our Scotch. There's gold in the water source ... but that's another story.

JOHN ALEXANDER DEWAR

Born in 1856, John Alexander Dewar took the Dewar's helm as a young man of just 24 but his entrepreneurial attitude fitted the times exactly. He appointed A.J. Cameron as Master Blender, who pioneered the technique of marrying the whiskies together in oak casks after blending.

TOMMY ROBERT DEWAR

Born 1864, Tommy Dewar was the maverick brother, a renowned wit and raconteur at the forefront of cocktail culture. He was a genius for publicity, making the first film adverts and traveling the world to extol the virtues of hi fine, smooth Scotch.



At the visual analysis, limpid and intense, with a central amber colour and golden reflexes in the borders.

At the olfactory analysis, as almost every whisky aged no less than 12 years, the alcoholic sensation does not bother your olfactory tasting buds; as concerns the aromas, it is possible to identify honey, ripe banana, wood, varnish, hay, toasted smells, pastry cream, nuts, vanilla and vegetal notes.

At the gustative analysis, the alcoholic parameter is dominant with its crisping sensation in the dorsal part of the tongue and also in the gums; there is a little tiredness all over the mouth and at the end a toasted smells flavour and a light bitter sensation.

At the retro-olfactory analysis, at the beginning, the alcoholic sensation is softening completely, leaving a wood and honey flavours, whereas in a second moment the tiredness sensation is coming out occupying mouth and gums.

The gustative aromatic persistency is about 38/39 seconds.



WHISKY-FOOD COMBINATION: Gianduiotto (Italian Chocolate Candy)



Parameters of the spirit-food combination:

- The fatness of the *gianduiotto* is counterbalancing the crisping alcoholic sensation of the whisky
- The sweetness of the gianduiotto is standing against the bitter tendency of the whisky
- The structure of the chocolate is matching the structure of the whisky
- The gustative-olfactory persistency of the chocolate is pairing the gustative aromatic persistency of the whisky



PERSONAL OPINION: an alcoholically dominant spirit at the gustative analysis, that usually mitigates this alcoholic sensation at the retro-olfactory level, in order to standardize the tasting and underline the honest and recognized quality of a 12-year-old whisky. This whisky is capable of maintaining really good gustative sensations at all levels, demonstrating an affordable tasting uniformity, as a sign of strong spirit character. The combination with the *gianduiotto* is interesting and productive.