

REPUBLIC RESTORATIVES DISTILLERY

WOMEN-OWNED, CROWDFUNDED

BOROUGH BOURBON BATCH #03

- Mashbill: 75% Corn, 21% Rye, 4% Malted Barley
- Age: 6 years
- Proof: 88
- Sizes: 750ml
- Case Size: 6 packs

OUR PROCESS

Borough is our series of bourbons finished in rare casks sourced from the barrel grey market. Each batch is a limited run of just a few thousand cases. Due to our procurement process, when a batch runs out, it cannot be replicated.

Batch #03 spent 5 years in American oak barrels before being finished in 50 year old Armagnac barrels. Armagnac is a rich, complex, rustic grape-based spirit aged in French oak. The high rye content of this mash bill provides structure on the middle palate and yields a balanced, complex whiskey.

NOSING AND TASTING

The nose carries notes of toffee, warm leather, coconut, and candied citrus. On the palate, praline, baking spice, crème brûlée and browned butter shine through. The finish is long and layered with vanilla, dried fruits, and caramel.

We love it neat in the winter, stirred up in an Old Fashioned in the spring, shaken in a sour in the summer or cozied up with apple cider in a Toronto in the fall.



OUTSPOKEN • DISRUPTIVE • AMERICAN
