



### *Underground Sugar Maple Wood Bourbon*

For generations, oak has been used to age spirits simply because it has the right pore structure to hold liquid. It is hard, if not impossible, to make a barrel out of apple wood. As a result, there are so many untapped flavor profiles. Our technology allows us to use “transformative” woods to capture those flavors and let creativity and innovation shine.

### *Tasting Notes*

This bourbon delivers rich and robust color, a medium to full bodied mouth feel and subtle sweet maple notes with vanilla and caramel undertones. No added sugar, artificial flavor or preservatives.

### *Awards*

New York International Spirits  
Competition 2016 Bronze  
Global Spirit Awards 2017 Silver

### *Details*

75% Corn  
21% Rye  
4% Malted Barley

750 ML | 92 Proof | 46% Alc/Vol

