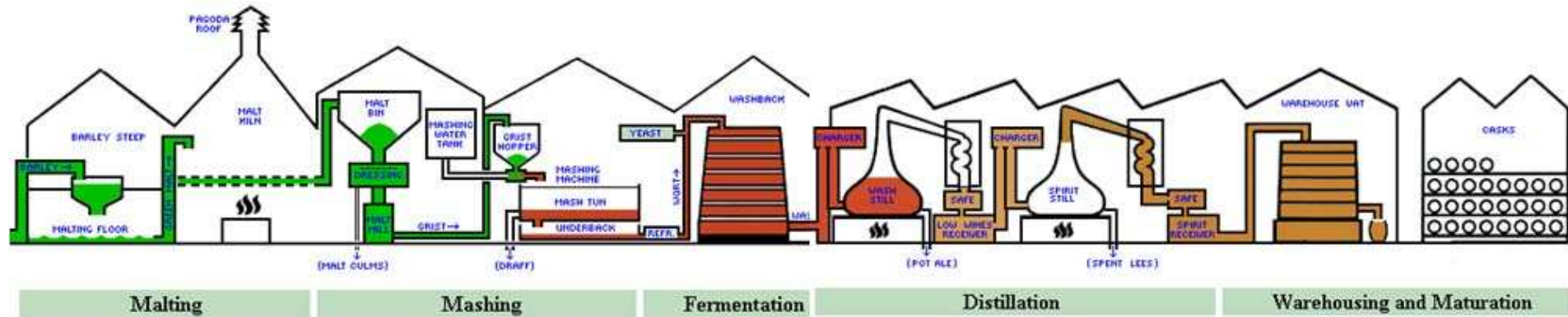


# Malt Whisky process



**“Malting” - Goal:**  
winning sugar from starch

The barleycorn is processed to malt by soaking it in water and spreading it on the malting floor. In this process, starch is converted into sugar. When the “green malt” starts to germinate, it is dried over a peat fire to stop the process.

**“Brewing” - Goal:**  
winning alcohol from sugar

In the “mash tun” maltose sugar is extracted from the milled malt. The result is called “wort”, which is then cooled in the “washback”. After adding yeast, the fermentation begins, and a slightly alcoholic fluid similar to beer is generated called “wash”.

**“Distilling” - Goal:** purifying and concentrating the alcohol

Almost every distillery uses double distillation. In the first still (wash still), spirits called “low wines” are created. Afterwards, these are refined in the second still (spirit still) to approx. 70 % alcohol. The separation of the middle cut takes place in the “spirit safe”.

**“Maturing” - Goal:**  
giving the distillate time to develop maturity and sure the colour

The distillates of different runs (distillation processes) are collected in the “spirit receiver” and subsequently filled into oak casks. These are then stored for a long time in the warehouses (at least three years).