

## VI) DISTILLERY FACT SHEET

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- ◆ When was the Distillery built? *Work started in December 1994 and finished the following summer.*
- ◆ When did the first production take place? *The first spirit ran from the stills at 14.29 on 29<sup>th</sup> June 1995.*
- ◆ What is the Distillery water source? *Easan Biorach river*
- ◆ What type of barley is used? *A variety called Optic*
- ◆ Who produces the malt & to what spec? *Baird's Malt. It is completely unpeated*
- ◆ What quantity is used for each mash? *2.5 tonnes*
- ◆ At what temperatures are the three waters added? *64 degrees C, 78 degrees C & boiling*
- ◆ How much wort is extracted from each mash? *13,000 litres per mash*
- ◆ How long does it take to fill a washback? *7 hours*
- ◆ How many mashes take place each week? *3*
- ◆ Who built the washbacks? *Brown & Sons of Dufftown*
- ◆ What are they made of? *Oregon Pine*
- ◆ What is the capacity of each? *15,000 litres*
- ◆ What type of yeast is used for fermentation? *Distillery M from Quest, Menstrie*
- ◆ How much yeast is used per washback? *50kg*
- ◆ How long does fermentation last? *52 hours*
- ◆ What is the strength of the 'wash' at the end of fermentation? *Approximately 9% abv*
- ◆ Who built the stills? *A. Forsyth & Sons of Rothes*
- ◆ What is the capacity of the wash still? *7,100 litres*
- ◆ What is the capacity of the spirit still? *4,300 litres*
- ◆ How much wash is used for the Low Wines run? *6,500 litres*
- ◆ How long does the Low Wines run last for? *6 hours*
- ◆ How much Low Wines are collected? *1,775 litres*
- ◆ What strength are the Low Wines? *23% abv (combined with Feints in the receiver)*
- ◆ What goes into the Spirit Still for the Spirit Run? *A combination of 1,775 litres of Low Wines & 1,920 litres of Feints*
- ◆ How long does the Spirit Run last for? *3 hours*
- ◆ How much Spirit is collected? *750 bulk litres (or 515 litres of pure alcohol)*
- ◆ What is the strength of the spirit? *68% abv*
- ◆ At what strength is the Spirit filled into the casks? *63.5% abv*
- ◆ What types of casks are used for maturation? *Ex-Bourbon Barrels (200 litres) & Ex-Sherry Hogsheads (250l) & Butts (500l)*