

First of all what is Whisky?

Whisky is an alcoholic beverage made from cereals and stored in oak barrels for at least three years after distillation.

One of the most famous Whiskies is Malt Whisky.

To become a good Malt Whisky there are many criteria during production:

- It has to come from one distillery
- It may only be distilled from water and malted barley (no other cereals are allowed)
- It may only be made in copper bubbles (pot stills)



Production

1. Malting

During this process, enzymes are activated which later convert the starch into sugar. The difficulty is to end the germination at the right moment.

- 2. Drying
- 3. Crushing
- Mashing

The malt is mixed with hot water (63.5 °c). The enzymes will begin to process starch to sugar.

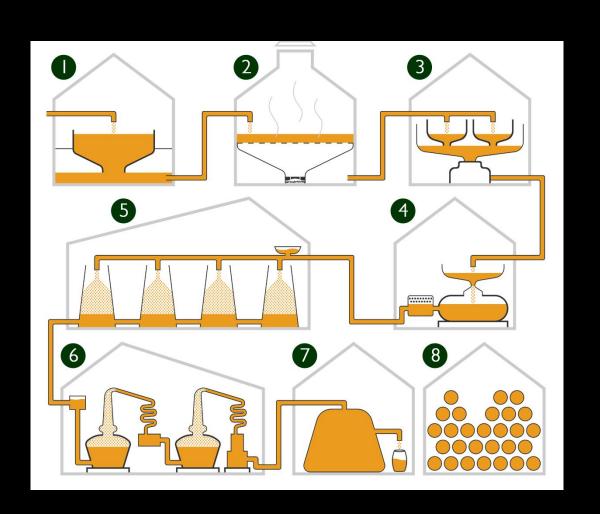
In the next step, the wort is pumped. The speed of this production part has an influence on the taste of the whisky.

- 5. Fermentation
- 6. Destillation

The influence of the copper is vital on the richness of the whisky.

- 7. Spirit safe
- 8. Barrel maturation

-> Usually in oak vats



Glen Ord Distillery

In the northwest of Inverness, the capital of the Highlands, the Glen Ord Distillery was founded in 1838 in the village Muir of Ord.

The site proved to be extremely positive, as the main growing area of barley was located on the nearby Black Isle.

The distillery has also become an important regional employer.

Already 1870, Glen Ord Whisky was exported to Singapore and most of the British colonies.





What can you do at Glen Ord Distillery?

A visit to Glen Ord Distillery, is a delight to both the eye and the palate.

You can watch the distillers at work creating malt whisky which is sweet, malty and dry on the palate.

Visitors are also welcome to browse the shop that is well stocked with a wide variety of single malt whiskies, books, glassware and other quality items.

