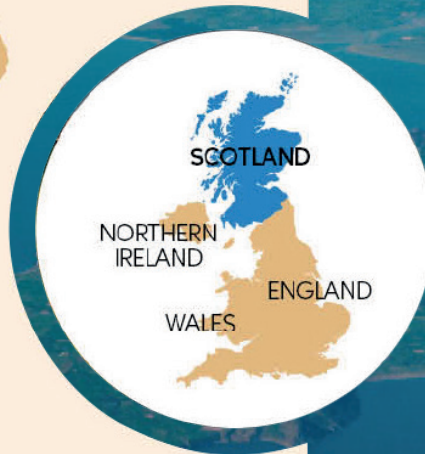
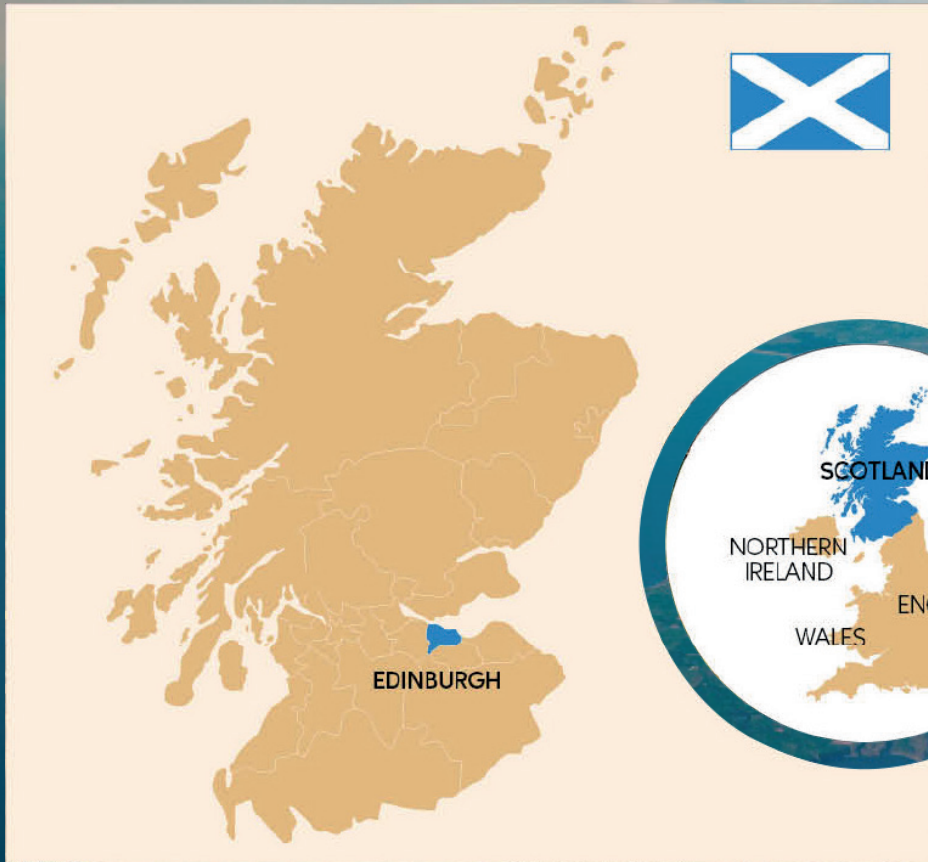


A Whisky Experience Beyond Tradition.

*Scotch Whisky represents
a Whisky Tradition that
began in 1494.*





History, Passion and Flavor in One.

ScotchWhisky represents a whisky tradition that began in 1494 in Edinburgh, the capital of Scotland. Our history is full of experience, passion and craftsmanship acquired over many years in this beautiful city. Scotch Whisky proudly presents its unique whisky that reflects our rich heritage and quality standard.

Slagb





Slagb

ROYAL LORD





Traces of a Heritage...

Scotch Whisky is produced in a special location where Scotland's unique climate and geography come together. The flavor and character of our whisky is the result of traditional distillation methods and the selection of the finest grains this land has to offer. Our commitment to preserving our heritage means that every drop of whisky is created with great respect for Scotland's past.

Slayf





Craftsmanship and Passion.

Scotch Whisky bears the traces of manual labor and care at every stage. Each bottle is the result of years of maturation in oak casks carefully selected by our experienced whisky masters. Each drop is like a secret carried from the past to the present and creates the unique character of our whisky.

Slagb





Scotch

ROYAL LORD





Quality and Flavor.

Scotch Whisky delivers a rich flavor in every sip. Our flavor profile is balanced and complex, with notes of vanilla, caramel, fruit and subtle traces of smoke. Quality has always been our priority and our whiskies reflect this.

Slagb





Looking to the Future.

ScotchWhisky is taking an innovative approach to the future while maintaining traditional values and quality. This reflects our desire to use modern technology and communication to appeal to a wider audience and share the whisky experience.

Slazeb





We are Ready to Share with You.

Scotch Whisky offers a whisky experience full of history and flavor. For those who love spirits and seek quality whisky, each of our bottles embodies the magic of the past and the promise of the future. We invite you to join the Scotch Whisky family. We are here to guide your search for experience and flavor. A good whisky is waiting to share its story with drink lovers. Join us to share this pride and taste the flavor of Scotch Whisky.

Slagb





Slagb

ROYAL LORD





ROYAL LORD

The Making of Scotch Whisky



Scotch Whisky represents a Whisky Tradition that began in 1494.

Raw Materials

Scotch Whisky is produced in a special location where Scotland's unique climate and geography come together. The flavor and character of our whisky is the result of traditional distillation methods and the selection of the finest grains this land has to offer. Our commitment to preserving our heritage means that every drop of whisky is created with great respect for Scotland's past.



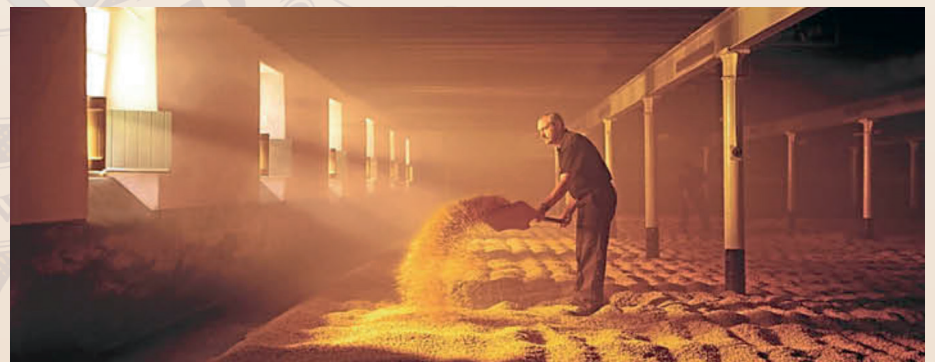
Preparing The Grain

The grain is inspected and cleaned to remove all dust and other foreign particles. All grains except barley are first ground into meal in a grist-mill. The meal is then mixed with water and cooked to break down the cellulose walls that contain starch granules. This can be done in a closed pressure cooker at temperatures of up to 311°F (155°C) or more slowly in an open cooker at 212°F (100°C).



Malting

Malting is the first step in turning barley into Whisky, and it begins with steeping. In the field barley will take weeks or even months to begin germinating. By immersing the barley in water three times, with air breaks in between, the grain can be tricked into germinating in a matter of days. Over five days, the barley sprouts, breaking down the cell walls within the gain and producing enzymes which will eventually convert the starch into soluble sugars known as maltose at the mashing stage. To prevent full germination and preserve the sugars, the barley must be heated and dried.



Traditional Scottish Touch



Mashing

Mashing consists of mixing cooked grain with malted barley and warm water. The amylase in the malted barley converts the starch in the other grains into sugars. After several hours the mixture is converted into a turbid, sugar-rich liquid known as mash. After mashing the mixture is filtered to produce a sugar-rich liquid known as wort.



Fermentation

The mash or wort is transferred to a fermentation vessel. These vessels may be made of wood or stainless steel. Yeast is added to begin fermentation, in which the single-celled yeast organisms convert the sugars in the mash or wort to alcohol. The yeast may be added in the form of new, never-used yeast cells or in the form of a portion of a previous batch of fermentation. The sour mash method is more often used because it is effective at room temperature and its low pH (high acidity) promotes yeast growth and inhibits the growth of bacteria. The sweet mash method is more difficult to control, and it must be used at temperatures above 80°F (27°C) to speed up the fermentation and to avoid bacterial contamination.



Distillation

Scottish Whisky makers often distill their wash in traditional copper pot stills. The wash is heated so that most of the alcohol (which boils at 172°F [78°C]) is transformed into vapour but most of the water (which boils at 212°F [100°C]) is not. This consists of a tall cylindrical column filled with a series of perforated plates. The temperature of distillation and other factors determine the proportions of water, alcohol, and other substances (called congeners) in the final product. If it contains more than 95% alcohol it will have no flavour because it has no congeners. This product is known as Grain Neutral Spirit and is often used to add alcohol without adding taste during blending. If the final product has too many congeners of the wrong kind it will taste bad. Distillers remove bad-tasting congeners in various ways.



The Journey to Quality



Maturation

Water is added to reduce its alcohol content to about 65% or higher for Scotch Whiskies. Scotch Whiskies are aged in cool, wet conditions, so they absorb water and become less alcoholic. Whisky is aged in wooden barrels, usually made from charred white oak. White oak is used because it is one of the few woods that can



Blending

Blended Scotch Whisky usually consists of several batches of strongly flavoured Malt Whiskies mixed with less strongly flavoured Grain Whiskies. A few blends contain only Malt Whiskies and this is called Blended Malt Scotch Whisky. Blending is often considered the most difficult and critical process in producing premium Scotch Whiskies. A premium Blended Scotch Whisky may contain more than 60 individual Malt Whiskies from different distilleries, which is then blended together in the proper proportions better known as the secret formula of the Master Blender.



Bottling

Glass is always used to store mature whisky because it does not react with it to change the flavor. Modern distilleries use automated machinery to produce as many as 400 bottles of whisky per minute. The glass bottles move down a conveyor belt as they are cleaned, filled, capped, sealed, labeled, and placed in cardboard boxes. The whisky is ready to be shipped to liquor stores, bars, and restaurants.





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