



# AUCHENTOSHAN

THE TRIPLE DISTILLED

LOWLAND  
*Single Malt*

SCOTCH WHISKY

- DISTILLERY -  
AND  
VISITOR CENTRE  
INFORMATION

### Daily Guided Tours

10.00am to 3.30pm Weekdays  
We welcome party bookings by appointment  
Your visit includes: tour and dram

### Admission

£3.50 per adult, £2.00 for O.A.P's and concession,  
(Admission ticket entitles you to £2.00 off any purchase  
over £20.00 in the distillery shop)  
No charge for under 16's

### Facilities

Car parking, toilets, walkways ramped for wheelchairs,  
also car parking and toilets for the disabled

### Shop

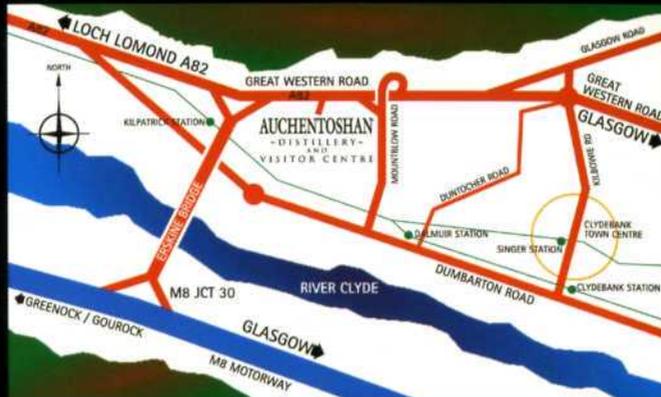
With a full range of Auchentoshan Lowland Single Malt Scotch  
Whiskies and a wide selection of branded merchandise for sale

### CONFERENCE & MEETING FACILITIES AVAILABLE

#### For further information please contact

Visitor Centre Manager  
Auchentoshan Distillery Visitor Centre, by Dalmuir  
Clydebank, Glasgow G81 4SJ  
Tel: 01389 878561  
Fax: 01389 877368

[www.auchentoshan.com](http://www.auchentoshan.com)



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THE SPIRIT OF GLASGOW

The distillery closest to the heart of Glasgow rests at the foot of the Old Kilpatrick Hills, overlooking the river Clyde. Auchentoshan, meaning 'Corner of the Field' in Gaelic, produces a delicate, smooth and light single malt whisky. The subtle aroma and flavour of the spirit is achieved by the unique triple distillation process, whereby the spirit is distilled not twice, as elsewhere in Scotland, but instead, three times resulting in a malt whisky with an extremely refined character.



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## MALTING

Barley must be malted before it is used to make whisky. This means that it is steeped in water, and left to germinate for 5/7 days on a malt floor. Only a handful of distilleries malt their own barley these days - among them Bowmore on Islay.

At Auchentoshan, we use one hundred percent Scottish barley, and to ensure our standards are rigorously maintained, we require complete traceability from the field to the distillery. The barley is then prepared to our exacting specifications by commercial maltsters and delivered to the distillery ready for use.



## MILLING & MASHING

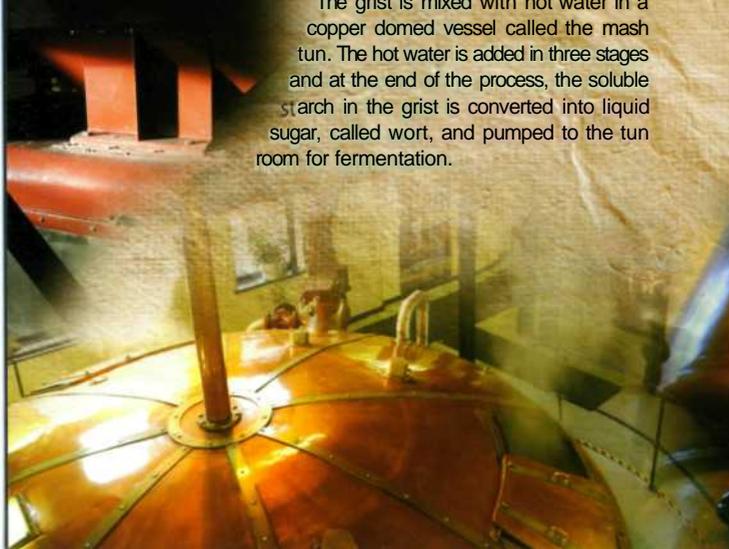
At Auchentoshan the malted barley is ground down in the malt mill. In this process, known as milling, the malted barley is ground into a rough type of flour called grist. The mill contains two pairs of steel rollers - the malt is crushed in these

into a mixture that consists of 20% husks (the shell of the barley), 65% grist and 15% flour.

The success of the next stage, mashing, is dependent on these proportions.

The grist is mixed with hot water in a copper domed vessel called the mash tun. The hot water is added in three stages and at the end of the process, the soluble starch in the grist is converted into liquid sugar, called wort, and pumped to the tun room for fermentation.

MALT WEIGHER



## FERMENTATION

The wort from the mash tun is cooled down in the wash back - a large wooden vessel. Auchentoshan wash backs are made from Oregon Pine. The wort is then fermented by adding yeast. Fermentation takes approximately 50 hours, during which time the yeast converts the sugar into alcohol. After fermentation the liquid is known as wash, and has an alcohol content similar to strong beer. The alcohol must now be separated from the wash, and this is done in the next stage of the process.

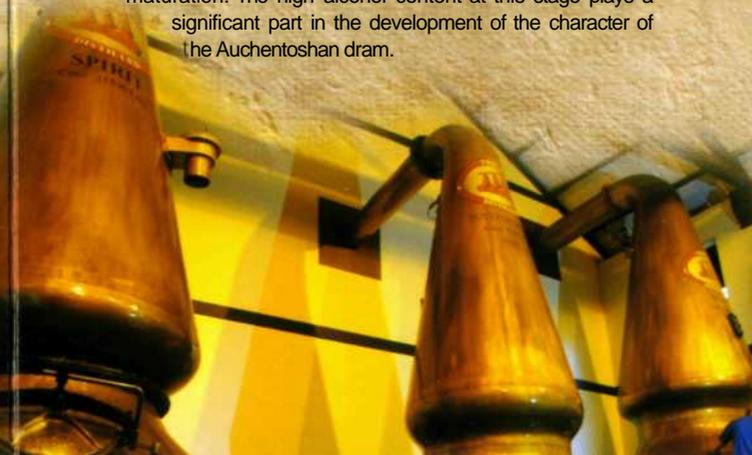


## DISTILLATION

In every other distillery in Scotland malt whisky is distilled twice in large copper pot stills. In Auchentoshan however, the spirit is distilled not twice, but three times. Auchentoshan is the only distillery in Scotland where this method is used. Triple distillation results in a whisky with an exceptionally fine character. The first distillation separates the alcohol from the fermented wash. The alcohol produced at this stage is called Low Wines, and has an alcohol content of 18% abv.

The Low Wines are then further distilled in the Intermediate Still, the unique part to our process. The distillate collected at this stage is known as feints, and has an alcoholic content of 54%abv. These feints are carried forward to the Spirit Still for the third, and final, distillation.

Only the 'heart' of this third distillation - which at 80% - 82% is the strongest malt spirit in Scotland - goes forward for maturation. The high alcohol content at this stage plays a significant part in the development of the character of the Auchentoshan dram.



## SPIRIT & SAMPLE SAFE

The new spirit is a taxable liquid and falls under the control of Customs & Excise. It must flow through the spirit safe which is kept under lock and key - it is the distillery manager's job to ensure this is kept locked.

Set behind the glass of the Sample - Spirit Safe are hydrometers and thermometers. They are used to make various measurements with which the Auchentoshan still man can determine the alcohol content in each of the stills, and channel them accordingly.



## MATURATION

The new spirit is reduced with water to an alcohol content of 63.5% abv. It is then put into oak casks, where it will develop its character and acquire its golden colour. These casks have been specially selected by the Master Blender to enhance the particular characteristics of Auchentoshan, ensuring the continuity of quality of Auchentoshan Lowland Single Malt, Scotch Whisky.

The casks are matured in cool, dark warehouses. The casks breathe, taking in some of the characteristics of the environment in which they lie. A proportion of the whisky in each cask evaporates annually, known as the "angel's share".

Whisky can only be called Scotch Whisky if it is distilled and matured in oak casks for at a minimum three years in Scotland, but many casks that are filled at Auchentoshan lie in the warehouse for many more years before bottling.

