



Catalogue

Family Overview

Styles

Catalogue Light
Catalogue Light Italic
Catalogue Regular
Catalogue Italic
Catalogue Bold
Catalogue Bold Italic

About the Font

LL Catalogue is a contemporary update of a 19th century serif font of Scottish origin. Initially copied from an old edition of Gulliver's Travels by designers M/M (Paris) in 2002, and first used for their redesign of French Vogue, it has since been redrawn from scratch and expanded, following research into its origins and history.

The typeface originated from Alexander Phemister's 1858 design for renowned foundry Miller & Richard, with offices in Edinburgh and London. The technical possibilities and restrictions of the time determined the conspicuously upright and bold verticals of the letters as well as their almost clunky serifs. The extremely straight and robust typeface allowed for an accelerated printing process, more economical production, and more efficient mass distribution in the age of Manchester capitalism.

When Phemister emigrated to the US soon various versions of the original design flooded the market. Serving a growing population of European and American readers and

a rising demand for novels and 'news', these fonts emerged as symptom of a new culture of mass education and entertainment.

In our digital age, the particularities of such historical letterforms appear both odd and unusually beautiful. To capture the original matrices, we had new hot metal types moulded, and our resultant prints provided the basis for a digital redrawing that honoured the imperfections and oddities of the metal original.

We also added small caps, a generous selection of special glyphs and, finally, a bold and a light cut to the family, to make it more versatile. Like its historical predecessors, LL Catalogue is a jobbing font for large amounts of text. It is ideally suited for uses between 8 and 16 pt, providing both excellent readability and a distinctive character.

Encoding

Latin Extended

File Formats

Opentype CFF, Truetype, WOFF, WOFF2

Design

Nazareno Crea (2008 – 2017)

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Glyph Overview

Uppercase A B C D E F G H I J K L M N O P Q R S
T U V W X Y Z

Lowercase a b c d e f g h i j k l m n o p q r s
t u v w x y z

Proportional, Tabular Figures 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 5 6 7 8 9

Ligatures fb ff fh fi fj fk fl ffb ffh ffi ffj ffk ffl

Std Accented Characters - Standard Western
À à Á á Â â Ã ã Ä ä Å å Æ æ Ç ç È è É é
Ê ê Ë ë Ì ì Í í Î î Ï ï Ð ð Ñ ñ Ò ò
Ó ó Ô ô Õ õ Ö ö Ø ø Š š Ù ù Ú ú
Û û Ü ü Ý ý ÿ Ž ž Þ þ

Pro Accented Characters - Latin Extension
Ā ā Ă ă Ą ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą Ą
Đ đ Ē ē Ĕ ĕ Ė ė Ę ę Ě ě Ĝ ĝ Ğ ğ Ġ ġ
Ģ ģ Ĥ ĥ Ħ ħ Ĩ ĩ Ī ī Ĭ ĭ Ĭ ĭ Ĭ ĭ Ĭ ĭ Ĭ ĭ Ĭ ĭ Ĭ ĭ
Ĵ ĵ Ķ ķ Ŀ ŀ Ł ł Ł ł Ł ł Ł ł Ł ł Ł ł Ł ł Ł ł
Ń ń Ņ ņ Ņ ņ Ņ ņ Ņ ņ Ņ ņ Ņ ņ Ņ ņ Ņ ņ Ņ ņ Ņ ņ Ņ
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Ŧ ŧ Ũ ũ Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū
Ŵ ŵ Ŷ ŷ Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź

Punctuation (.,:;?!¿¡...)[&@#]{- - -}«»‹›
„“”,‘’- / \ ' " † ‡ * • ¶ § © ® ™

Case Sensitive Forms () [] { } - - - ‹ › « » 0 1 2 3 4 5 6 7 8 9

Currency, Mathematical Operators
€ \$ £ ¥ ¢ ¤ ₣ ₧ ₨ ₪ € ₮ ₯ ₰ ₱ ₲ ₳ ₴ ₵
+ - × ÷ = ≠ ≈ ‹ › ≤ ≥ ± ~ ¬
◊ ∂ Δ Π Σ Ω μ † ∫ ∞ √ / ^ | ¡ ¢ ™ / © e

Proportional, Tabular Old Style Figures
0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 5 6 7 8 9

Numerators, Denominators
I 0 1 2 3 4 5 6 7 8 9 / 0 1 2 3 4 5 6 7 8 9

Superscripts, Subscripts
H 0 1 2 3 4 5 6 7 8 9 H 0 1 2 3 4 5 6 7 8 9

Arrows
← → ↑ ↓ ↖ ↗ ↘ ↙ ◀ ▶ ▲ ▼

Small Caps
A B C D E F G H I J K L M N O P Q R S
T U V W X Y Z

Small Caps Accented Characters - Standard Western
À À Á Á Â Â Ã Ã Ä Ä Å Å Æ Æ Ç Ç È È É É
Ê Ê Ë Ë Ì Ì Í Í Î Î Ï Ï Ð Ð Ñ Ñ Ò Ò
Ó Ó Ô Ô Õ Õ Ö Ö Ø Ø Š Š Ù Ù Ú Ú
Û Û Ü Ü Ý Ý Ÿ Ÿ Ž Ž Þ Þ

Small Caps Accented Characters - Latin Extension
Ā Ā Ą
Ĥ ĥ Ħ ħ Ĩ ĩ Ī ī Ĭ ĭ Ĭ ĭ Ĭ ĭ Ĭ ĭ Ĭ ĭ Ĭ ĭ Ĭ ĭ
Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ Ŗ ŗ
Ŧ ŧ Ũ ũ Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū Ū ū
Ŵ ŵ Ŷ ŷ Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź Ź ź

Layout Features

Case Sensitive Forms	[Ginger] (Vodka) Plum-wine «Hello»	[GINGER] (VODKA) PLUM-WINE «HELLO»
Standard Ligatures	flavored	flavored
Tabular Figures	4.9.1984 1.1.2011	4.9.1984 1.1.2011
Arbitrary Fractions	23 5/12 × 32 3/4 2 7/8 6 2/5 × 9 4/5 34 1/6 ÷ 7 1/7 90 2/3	23 5/12 × 32 3/4 2 7/8 6 2/5 × 9 4/5 34 1/6 ÷ 7 1/7 90 2/3
Superscript	North ¹ , East ²	North ¹ , East ²
Subscript	H ₂ O	H ₂ O
Small Caps	CALVADOS SHŌCHŪ	CALVADOS SHŌCHŪ

Roman Numerals	1550 46	MDL XLVI
Small Roman Numerals	78 2017	lxxviii mmxvii
Sharp s	Weissbier	Weißbier
Stylistic Set 1: Alternates	sweetness	fweetneff

20 Points

WHISKEY PUNCH
*1 wine glass SCOTCH
WHISKY (OR IRISH) → 2 wine
glass water boiling →
sugar to taste*
← USE SMALL BAR GLASS →
Dissolve the sugar well with
1 wine glass of the water,
then pour in the whiskey,
and add the balance of the
water, sweeten to taste,
and put in a small piece of
lemon rind, or a thin slice

18 Points

*“For art to exist, for any sort
of aesthetic activity or
perception to exist, a certain
physiological precondition
is indispensable: intoxication.”*
– FRIEDRICH NIETZSCHE

15 Points

WHISKEY DAISY
*½ table spoon sugar → 2 to 3 dash
lemon juice → 1 dash lime →
1 squirt syphon seltzer dissolve with
the lemon and lime → ¾ large bar
glass ice fine shaved, fill
the glass → 1 wine glass whiskey →
½ pony glass Chartreuse (yellow)*
← USE LARGE BAR GLASS →
Stir up well with a spoon, then take a
fancy glass have it dressed with
fruit and strain the mixture into it, and
serve. This drink is very palatable
and will taste good to most anybody.

8.5 Points

BLUE BLAZER
*1 wine glass Scotch whisky → 1 wine glass water boiling →
1 tea-spoon powdered sugar*
← USE TWO LARGE SILVER-PLATED MUGS, WITH HANDLES →
Put the whiskey and the boiling water in one mug, ignite the liquid
with fire, and while blazing mix both ingredients by pouring
them four or five times from one mug to the other, as represented in
the cut. If well done this will have the appearance of a continued
stream of liquid fire. ↯ Sweeten with one teaspoonful of pulverized
white sugar, and serve in a small bar tumbler, with a piece of,
lemon peel. ↯ The “blue blazer” does not have a very euphonious or
classic name, but it tastes better to the palate than it sounds
to the ear. A beholder gazing for the first time upon an experienced
artist, compounding this beverage, would naturally come to
the conclusion that it was a nectar for Pluto rather than Bacchus.
The novice in mixing this beverage should be careful not
to scald himself. To become proficient in throwing the liquid from
one mug to the other, it will be necessary to practise for some

55 Points

ANGEL
Barm
Chalice

80 Points

DOUBLER
Enzymes
Foreshots
Green Malt

25 Points

HOGSHEAD
Inverclyde
Kentucky

32 Points

LOMOND STILL
Master Blender
New Make
Oak, Optic Barley

45 Points

PAGODA, PORT PIPE
Racked Warehouse
Saladin Box, Steep
Triple Distillation, Tails
Unpeated Malt, Wash

15 Points

In my late teens, I was introduced to malt whisky by a fellow journalist in Edinburgh. I was young to have discovered spirits, especially one thought to be for adults only. My first malt was Glen Grant 12-year-old, flowery and seductively sweet. An older colleague warned that the kiss of spirits led to moral decline, but it was too late. I had lost my virginity to a single malt. The sensuous pleasures are still being delivered with every dram, but a good four decades later, I have spent more time in the ascendant: clambering up the granite of the Grampians in search of water sources; high in the Spey Valley, bracing myself as Macallan tries to sow barley against a headwind; feeling the salt stinging my face as high seas break against the rocky shores of Islay. Even the southerly climes of Spain and Missouri offered snowy hillsides when I WENT PROSPECTING FOR THE RESINY EUROPEAN OAK AND THE SWEETER AMERICAN VARIETY,

13 Points

Make casks for Macallan and Glenmorangie respectively. There was a welcome warmth in the flames, smoke, and steam as the coopers of Andalusia and Kentucky wrestled 100-year-old oaks into roundness. A coope-
rage can be Dante-esque, but that is as close as I have been to the Inferno. The disposition of gods and angels are important too, as I have been reminded on the sites of abbeys in Scotland and temples in Japan. All of these INFLUENCES MAKE THEMSELVES FELT IN ITS FLAVOURS; THE SPIRIT OF EARTH, WIND, AND FIRE REACHES THE GLASS. BUT WHERE TO RAISE THE GLASS?

11 Points

A soft morning in Cork or Antrim is one pleasure, a foggy evening in Nova Scotia or Northern California quite another; the rituals of Kyoto's old town something else. It is the experience offered by the whisky itself that has always been my greatest interest. In trying better to understand this, I began 30 years ago by reading authors such as Bruce Lockhart, Daiches and McDowell. They told me the process of whisky making, its lore, history, and geography, but little about aroma or taste. At that time, malt whisky was very much a local drink in the Highlands. in EDINBURGH, MANY PUBS WERE INNOCENT OF MALTS. THOSE THAT DID STOCK THIS MOST ROOTED OF SCOTTISH DRINKS RARELY HAD MORE THAN ONE EXAMPLE. GLENS FIDDICH, FARCLAS, AND MORANGIE WERE TO BE SEEN

LL Catalogue Light

10 Points

national drink was almost a secret. I had written the odd short piece on the subject in the 1970s, but started more serious research in the 1980s. In those earliest days, my questions about single malts were not welcomed by some of the more conservative souls in the industry. Malt whisky, in their view, belonged only in blends. Their myopia was perhaps forgivable: blended Scotch whisky was the world's most popular drink, and its sales were built on brand loyalty. Attempts to describe aromas and flavours and explore connoisseurship might unsettle such loyalties. This was whisky, not wine or food. Writing on whisky was a lonely business, but I was given great encouragement by Wallace Milroy and Derek Cooper. My first book on the subject was *The World Guide to Whisky*, published in 1987 and this was quickly followed by malt whisky book *IN 1989. NO OTHER HAD ATTEMPTED THOROUGHLY TO DESCRIBE THE TASTE OF INDIVIDUAL WHISKIES, DISCUSSED SO MANY, OR TAKEN CONTROVERSIAL*

9 Points

edition, there were fewer than 250 tasting notes. By the fourth edition, the tally had gone past 750. In this new, fifth edition, I have exceeded 1000. Keeping up is ever more difficult, not only because of the numbers, but also due to the many bottlings that bear a vintage date or celebrate a special occasion. They flirt for a moment, and then are gone. While I am forever keen to include new bottlings, I hesitate to exclude old ones. This is not just to boost the numbers. It is also to recognize that, while the distillery, merchant, importer, or distributor may long have sold out, the consumer might still find the bottling in one of America's huge drinks supermarkets or in a stylish malts bar in Tokyo or Sapporo. Where a bottling is now hard to find, I have indicated that. The diversity of malts has greatly increased consumers' interest in whiskies of all types. Questions are being answered **BY A GROWING NUMBER OF WRITERS. IN THE UNITED STATES, THE MAGAZINE MALT ADVOCATE WAS ESTABLISHED IN 1987 TO COVER BOTH BEER AND WHISKY, BUT HAS INCREASINGLY CONCENTRATED ON THE LATTER.**

8 Points

Has an international audience. Malt whisky can no longer be regarded as a minor interest reserved for caledonophiles. At its simplest, malt whisky has a startling purity. The snow melts on the mountains, filters through rock for decades, perhaps even centuries, bubbles out of a spring, then tumbles down a hillside, until it finds land flat enough and warm enough to grow barley. The water irrigates the barley in the field; persuades it to germinate in the maltings; infuses its natural sugars in the mash tun; becomes beer when the yeast is added; vaporizes in the still; becomes liquid once more in the condenser; enters the cask as spirit, **AND LEAVES IT AS WHISKY. THE FLAVOUR OF MALTED BARLEY IS ALWAYS PRESENT TO A DEGREE, CLEAN, SWEET, AND RESTORATIVE, BUT THERE ARE MANY OTHER ELEMENTS. THE ROCK FROM WHICH THE WATER RISES WILL INFLUENCE THE CHARACTER OF**

6.5 Points

In the process of malting, the partially germinated grain is dried, sometimes over a peat fire, and this will impart smokiness. The yeasts used in fermentation can create fruity, spicy flavours. Similar characteristics can be influenced by the size and shape of the stills, which also affect the richness and weight of the spirit. Further aromas and flavours are assumed during maturation in the cask, from the wood used, its previous contents, and the atmosphere it breathes. For people who enjoy a spirit with flavour, malt whisky at its **MOST ROBUST IS A WORLD CHAMPION. THE FLAVOURS IN A BLENDED SCOTCH ARE USUALLY MORE RESTRAINED, AS THEY MIGHT BE IN A COGNAC. THOSE WHO SUFFER FROM FEAR OF FLAVOUR**

might feel safer with white rums or vodkas. the individuality of malts is what makes each so different. Naturally enough, they appeal to people who are individualists. A smoky, earthy, seaweedy, medicinal malt from the coasts or islands of scotland is a spirit of unrivalled power on the palate. A speysider may be sherryish, honeyed, flowery, and often very complex. Lowlanders are few, but they can be appetizingly grassy and herbal. The moment for a malt may simply be the occasion for a sociable drink, but some pleasures are more particular: **THE RESTORATIVE AFTER A WALK IN THE COUNTRY OR A GAME OF GOLF; THE APERITIF; EVEN, OCCASIONALLY, THE MALT WITH A MEAL; THE DIGESTIF; THE MALT WITH A CIGAR,**

5 Points

More commonly served before or after a meal, they very happily accompany some dishes, obviously sushi. Some malt-loving chefs also like to use their favourite spirit as an ingredient. The exploration malt drinkers rarely stick to one distillery. They enjoy comparing malts from different regions, and familiarizing themselves with the aromas and flavours of each. To do this is to explore scotland by nosing-glass. This armchair exploration often leads on to the real thing. The distilleries are often in beautiful locations. Some have their own distinctive architecture. **MOST ARE QUITE SMALL, AND IT IS NOT UNKNOWN FOR VISITING MALT LOVERS TO STRIKE UP LONG-TERM FRIENDSHIPS WITH DISTILLERY MANAGERS**

or workers. The malt lovers often become passionate about scotland itself. The principal whisky regions (the highlands, especially speyside; and the islands, especially islay) are set in countryside offering outstanding opportunities for walking, climbing, bird-watching, and fishing. Islay has a festival of whisky and folk music in late may; speyside has festivals in spring and autumn; and the distilling town of pitlochry has a summer theatre festival. The connoisseur just as wine enthusiasts progress from comparing vineyards or châteaux to assessing vintages, **SO MALT LOVERS DEVELOP THEIR OWN. A SINGLE DISTILLERY MAY OFFER MALTS OF DIFFERENT AGES, VINTAGE-DATED MALTS, A VARIETY OF STRENGTHS, AND A DIVERSITY**

of wood finishes. As new bottlings are constantly being released, there is no end to this pleasure. The collector every lover of malt whiskies sooner or later becomes to some extent a collector. It may not be a conscious decision. It can just happen. A few casual purchases, the odd gift. For the collector's friends, birthdays and christmas are suddenly easy. Some collectors have backgrounds in the trade. Some buy two of every bottle: one to drink, the other to keep. Such collectors pour scorn on those who do not drink any of their whisky. The most **SERIOUS COLLECTIONS ARE OFTEN FOUND IN COUNTRIES WITH A NOSTALGIA FOR THE BRITAIN OF GENTLE-MEN'S CLUBS, LEATHER-UPHOLSTERED BENTLEYS, AND RUGBY**

96 Points

ABERFOYLE
& KNIGHT

72 Points

BALLANTINE'S
CHIVAS BROTHERS
DALWHINNIE

30 Points

DAFT MILL, DALGARNO, DUN BHEAGAN
EASTERN HIGHLANDS, EDRADOUR, ELEUTHERA,
FAMOUS GROUSE, FETTERCAIRN, FUJI

LL Catalogue Light Small Caps

24 Points

1337MATE (LEETMATE), 28 Drinks Bitter Lemon, 3ES, 7 Up, 9 SPRINGE COLA, A-Treat Cola, A&W ROOT BEER FLOAT, Afri Cola, ALASIA PERLE COLA, Ali Cola, ALIBI ORIGINAL CITRUS, Alibi Pretox Sparkling Pomegranate, ALMDUDLER, Aloha Holunderblute (Elderflower), ALOHA MANGO-LIME, Amé,

16 Points

AMÉ ELDERBERRY AND LEMON, Amé Grape and Apricot, AMÉ GRAPE + ORANGE, Amé Raspberry and Blackberry, AMRAT COLA, Angry Birds Amazon, APPLE BEER, Apple Sidra, ARAB COLA (EGYPT), Arab-Cola (France), ARIZONA ARNOLD PALMER HALF & HALF LEMONADE / ICED TEA, Arizona Arnold Palmer Half and Half Pomegranate, ARIZONA PERFORMANCE ENERGY DRINK, Aspire Cranberry Flavour, AUVERGNAT COLA, Azteca Cola, BARR COLA, Barr Limeade, BARR'S GINGER BEER, Barr's Original Dandelion & Burdock, BAVARIA 0% WIT, Bawls Cherry, BAWLS GUARANA, Bawls Guarana G33k B33r,

12 Points

BELVOIR'S ORGANIC LEMONADE, Ben Shaws Cloudy Lemonade, BEN SHAWS CREAM SODA, Berghoff Root Beer, BIG RED, Bilz, BIO ERFRISCHUNGSGETRÄNK ANANAS CITRUS, Bio Erfrischungsgetränk Holunder Cranberry, BIO ERFRISCHUNGSGETRÄNK ORANGEN INGWER, Bio Groupe Kombucha, BIO ZISCH GUARANA COLA,

Bionade Holunder (Elderberry), BIONADE INGWER-ORANGE (GINGER AND ORANGE), Bionade Kräuter (Herbs), BIONADE LITSCHI (LYCHEE), Bios Apfel (Apple), BIOS COLA, Bios Holunder- Traube (Elderberry/Grape), BIOS INGWER (GINGER), Bios Lemon Grass, BITTER KAS, Black Peach Power, BLUE SKY CREAMY ROOT BEER, Blue Sky Free Cola, BLUNA,

80 Points

ACID
BeeGee
Cold X

55 Points
- Case
Sensitive

DAISY
(Dueller)
Ebola
Flaming D

45 Points

GROUND 0
Hot Irish
Jillionaire

32 Points

KICKING COW
Leprechaun
Mean Machine
Naughty Nog

25 Points

OLD FASHIONED
Perfect Rob Roy
Slippery Surprise
To Hell With
Swords & Garter

15 Points

Geology as a discipline began in Scotland, with the book Theory of the Earth, published in 1788. The author, Dr James Hutton, was a Scot, inspired in part by the natural landscape of his homeland. The geology of Scotland is more varied than that of any country of a similar size. Much of this diversity arises from a spectacular collision 400–500 million years ago. The part of the earth's crust that is now Scotland was at that time attached to North America. It was in collision with a European plate that included England, Wales, and Ireland. The fault line where the two plates met was more or less followed a few million years later by Hadrian's Wall, and the border between England and Scotland has rarely strayed more than a few kilometres from this line since. The geological turbulence CONTINUED, WITH EVERY-THING FROM VOLCANOES TO GLACIERS, UNTIL 20,000 YEARS AGO. THUS NOT

13 Points

Thus not only did geology begin with Scotland, but Scotland began with geology: with the thrusts, intrusions, eruptions, and glaciations. It came to rest, semantically, as a Gaelic language landscape, with "corries" (hollows in the mountain-side); "lochans" (small lakes) and "lochs" in a wide range of sizes (sometimes stretching for many miles, and possibly with a small opening to the sea); "straths" (BROAD VALLEYS); AND THE "GLENS" (OR NARROWER VALLEYS) THAT APPEAR ON EVERY OTHER LABEL. THIS IS THE WHISKY-MAKING MACHINE. IN 1990, GEOLO-

11 Points

In 1990, geologists Stephen Cribb and Julie Davison made a study of rock formations in Scotland's whisky regions, and compared them with tasting notes in books on the drink, including this one. Their findings suggested that the similar tastes in certain whiskies produced near each other might in part be due to the similar rock from which the water rose. In the Lowlands, the crisp, dry Glenkinchie and Rosebank share the same carboniferous rock. The oldest rock is that which supplies water to the Bowmore and Bruichladdich DISTILLERIES ON ISLAY, OFF THE WEST COAST OF SCOTLAND; IT WAS FORMED ABOUT 600–800 MILLION YEARS AGO, AND SEEMS TO CONTRIBUTE AN IRON-LIKE FLAVOUR. FOR MANY YEARS, WHISKY MAKERS ALWAYS SPOKE OF GRANITE.

10 Points

makers always spoke of granite. Being so hard, granite does not donate minerals to the water. Thus hard rock means soft water, and vice versa. Granite is the principal rock of the Grampians, the group of mountains and sub-ranges that dominates the Highlands, and from which the River Spey flows. Every Speyside distiller seemed to claim that he had soft water, "rising from granite and flowing over peat." Looking at the Cribbs' book Whisky on the Rocks identified Ben Rinnes and the Conval Hills as sources of the typical Speyside water, feeding distilleries such as Glenfarclas, Aberlour, and Craigellachie. The study went on to point out that the region's geology is diverse, embracing substantial areas of limestone and sandstone. One distillery that has, sensibly, made a virtue of its sandstone water SOURCE IS GLENMORANGIE, LOCATED IN THE NORTHERN HIGHLANDS. MINERAL FLAVOURS AND TEXTURES, ARE FAMILIAR FROM BOTTLED WATERS, AND

9 Points

textures – are familiar from bottled waters, and also seem evident in some malt whiskies. Water is used to steep the grain at maltings (though only a handful of these are attached to distilleries). It is employed in the mash tun at every distillery to extract the sugars from the malted barley. It is used to reduce the strength of spirit in the cask to aid maturation. It is also used to reduce mature whisky to bottling strength. For this last stage the local water is influential only in the handful of distilleries that bottle on site, and in those cases, it is very influential indeed. SNOW Vodka marketers love to promote their products with suggestions of snowy purity, whether they are distilled in St Petersburg, Poznan, or in Peoria, Illinois. Some vodkas are distilled in one place and rectified in another. Others have Slavic origins, but ARE PRODUCED UNDER LICENCE IN NORTH AMERICA OR ELSEWHERE. SNOW-MELT IS MORE RELIABLY FOUND IN SCOTTISH MALT WHISKY. THERE IS TYPICALLY SNOW ON SCOTLAND'S HIGHEST MOUNTAIN, BEN NEVIS (MEASURING

8 Points

for six to seven months of the year, and occasionally for longer: perhaps from September to May, or even all year. The same can be true in the Grampians, though three or four months is more common. At sea level, especially in the drier east, Scotland may have less than 800 millimetres (32 inches) of rain and snow a year. The mountains, that figure can more than triple. Once the snow melts, it descends by a variety of routes, filtering through fissures in the rock, emerging from springs, swelling streams or burns, or gushing into rivers like the Spey, and Fiddich. High in the hills, distilleries LIKE DALWHINNIE OR BRAEVAL MIGHT REGARD THEIR WATER AS SNOW-MELT. BY THE TIME IT HAS SWOLLEN THE SPEY, THEN BEEN TAPPED BY TAMDHU, IT IS REGARDED AS RIVER WATER. IF IT FILTERS THROUGH THE CONVAL HILLS IN SEARCH OF GLENFIDDICH,

6.5 Points

or Kininvie, it emerges as the spring water of Robbie Dubh. Every distillery knows where it collects its water, and protects its source as a critical asset. Distillers know where their water arrives, but it may be impossible to say whence it came, or how long its journey was, except that it was once rain or snow. WATER The worry over water concerns not only quality, but also quantity. A great deal is required, not only for the steep at the maltings and the mash tun at the distillery, but also to cool the condensers or worm tubs, to wash vessels, AND TO REDUCE THE STRENGTH OF THE SPIRIT IN THE CASK OR THE MATURE WHISKY AT BOTTLING. UNLIKE BREWERS OF BEER, THE DISTILLERS OF WHISKY DO NOT ADD OR REMOVE SALTS TO CHANGE

THE composition of their water. Not only must water for malting and mashing be available in volume, it must also be consistent in character. If a source threatens to run dry in the summer, the distillery may stop production and devote a few weeks' "silent season" to annual maintenance and vacations. If the water runs unusually slowly, or quickly, it may become muddy or sandy. If the water source is endangered by a project in the next county upstream, that could be a critical problem. And it is certainly critical if the distillery's production IS OUTSTRIPPING THE WATER SOURCE. EVEN THE MOST SOPHISTICATED OF DISTILLERY COMPANIES HAS BEEN KNOWN TO HIRE A WATER DIVINER TO FIND AN ADDITIONAL NEARBY SOURCE. EVERY

5 Points

match the character of the principal water used. The issue of soft water versus hard goes beyond the flavour of any salts naturally occurring in the water. Calcium, for example, increases the extract of malt sugars in the mash tun, and may also make for a cleaner, drier whisky. Whether it does, whether, indeed, such influences could survive distillation – is hotly debated. Visitors to distilleries are sometimes invited to sample the water. It can taste intensely peaty. Yet the whisky may be barely peaty at all. This is the CASE AT THE FAMOUS SPEYSIDE DISTILLERY, GLEN GRANT. THE EXPLANATION WOULD SEEM TO BE THAT THE PEATY TASTE DOES NOT SURVIVE DISTILLATION. SPEYSIDE IS ALSO RICH IN

heather. Is that why its whiskies are so floral? The circumstantial evidence is strong, but some distillers might argue that the flowery character actually results from reactions during maturation. On the island of Islay, even the tap water can be tinged a peaty brown or ironstone red. Perhaps the water flowed over peat for a longer distance. Did it linger, and take up more peatiness? Or flow faster and dig up its peaty bed? The bed may also have contributed some ironstone, or some green, ferny, vegetal character. THIS TIME, THE FLAVOURS DO SEEM TO CARRY OVER INTO THE WHISKY. PERHAPS THE FLAVOURS WERE ABSORBED WHEN THE PEATY WATER WAS USED TO STEEP THE BARLEY AT

the beginning of the malting process. Unlike the maltings on the mainland, those on Islay highlight the intensity of local peat. It is the use of peat fires in the drying of the grains that imparts the greatest degree of smokiness and "Islay character" to the malt. The peat in the kiln is the smoking gun. The Islay distiller has the soul of an outlaw. Peat Not only is aroma the bigger part of taste, the drinks and foods that arouse the appetite and the imagination are often fragrant – but these same foods are, in fact, frequently grilled, BARBECUED, ROASTED, TOASTED, OR SMOKED: THE BREAKFAST KIPPERS, TOAST, AND COFFEE; THE STEAK SIZZLING ON A CHARCOAL GRILL; THE CHESTNUTS ROASTING ON AN

96 Points

*ALLA SALUTE!
BESSEHA!*

72 Points

*CHEERS! CIN-CIN!
BADHIYA SEHAT KE
VAASTE!*

30 Points

*DAMNED FEW AN' THEY'RE A' DEID!
EE-SAY-KA-TA! EWLL-WIDGE-JADGE-JADGE!
FAD SAOLA AGAT, GOB FLIUCH, AGUS BÁS IN!*

24 Points

GOYA COLA CHAMPAGNE, Goya Jamaican Style Ginger Beer, GRACE GINGER BEER, Guaraná Antarctica, GUS EXTRA DRY GINGER ALE, Haji Cola, HANCOCK SPORT COLA, Hansen's Cherry Vanilla Creme Soda, HANSEN'S CREAMY ROOT BEER, Hansen's Original Cola, HANSEN'S POMEGRANATE NATURAL,

16 Points

Hansen's The Grove (limited edition), HARTWALL JAFFA APPELSIINI, Hausmarke Cola mit Lakritzgeschmack, HELDEN PAUSE, Heritage Dr. Pepper, HERMANN BRAUSE APFELSCHORLE (APPLE), Hermann Brause Melone-Limette (Melon-Lime), HERMANN BRAUSE ORANGE, Hermann Brause Rhabarber-Erdbeer (Rhubarb-Strawberry), HERO CASSIS, Honest Kombucha Apple Jasmine, HONEY SAPS COLA, Hot Lips Boysenberry Soda, HOT LIPS PEAR SODA, IBC Cream Soda, IBC ROOT BEER, Idris Fiery Ginger Beer, INCA KOLA, Irn Bru, IRON BEER, Iron Horse Root Beer, IZZE SPARKLING CLEMENTINE, Izze

12 Points

Izze Sparkling Pomegranate, J20 GLITTER BERRY, Jackson Hole Soda High Mountain Huckleberry, JARRITOS MANDARIN, Jelly Belly Gourmet Soda (Blueberry), JELLY BELLY GOURMET SODA (CRUSHED PINEAPPLE), Jelly Belly Gourmet Soda (French Vanilla), JELLY BELLY GOURMET SODA (GREEN APPLE), Jelly Belly Gourmet Soda (Juicy Pear), JELLY BELLY GOURMET SODA (LEMON DROP), Jelly Belly Gourmet Soda (Sour Cherry), JELLY BELLY GOURMET SODA (STRAWBERRY JAM), Jelly Belly Gourmet Soda (Tangerine), JELLY BELLY GOURMET SODA (VERY CHERRY), Jolly Cola, JOLT COLA, Jones Cola, JONES CREAM SODA, Jones Gaba Fuji Apple, JONES GABA LEMON HONEY, Jones Green Apple,

20 Points

WHISKEY FIX

*½ table spoon sugar →
2 to 3 dash lime or lemon
juice, dissolve well with a
little water → ½ pony glass
pineapple syrup → ¾ large
bar glass ice shaved →
1 wine glass whiskey*
← USE A LARGE BAR GLASS →
Stir up well with a spoon,
and ornament with grapes,
oranges, pineapple and
berries; serve with a straw.

18 Points

*“Scientists have invented a
new strain of cannabis
without THC. They celebrated
with non-alcoholic beer and
furious dry-humping.”*
—STEPHEN COLBERT

15 Points

WHISKEY COBBLER

*2 wine glass whiskey → 1 table
spoon sugar → 2 to 3 slice orange*
← USE LARGE BAR GLASS →
Fill tumbler with ice, and shake well.
Imbibe through a straw.

WHISKEY TODDY

*1 tea-spoon sugar → ½ wine-glass
water → 1 wine-glass whiskey →
1 piece ice small lump*
← USE SMALL BAR GLASS →
Stir with a spoon.

8.5 Points

HOT SCOTCH WHISKEY SLING

*1 lump sugar → ¼ small bar glass water hot → 1 piece lemon
peel → 1 wine-glass Scotch whisky* ← USE A HOT WATER GLASS →
Stir up well with a spoon, grate a little nutmeg on top, and serve.

OLD-FASHIONED WHISKEY COCKTAIL

*1 lump sugar dissolved with a little water → 2 dash ANGOSTURA
bitters → 1 piece ice → 1 piece lemon peel → 1 JIGGER whiskey*
← USE LARGE BAR GLASS → Dissolve a small lump of sugar with a
little water in a whiskey-glass; add two dashes ANGOSTURA bitters,
a small piece ice, a piece lemon-peel, one jigger whiskey.
Mix with small bar-spoon and serve, leaving spoon in the glass.

WHISKEY JULEP

*1 table-spoon white sugar pulverized → 2½ table-spoon water
mix well with a spoon → 4 sprig mint → 1½ wine-glass
whiskey* ← USE LARGE BAR GLASS → The whiskey julep is made the
same as the mint julep, omitting all fruits and berries.

69TH REGIMENT PUNCH

*½ wine-glass Irish whiskey → ½ wine-glass Scotch whisky →
1 tea-spoon sugar → 2 wine-glass water hot*
← IN EARTHEN MUG → This is a capital punch for a cold night.

55 Points

AMBIX
Barley
Bottled

80 Points

CARAMEL
Distillation
Ethereal
Fermenter

25 Points

GRIST MILL
Hard Water
Kilning

32 Points

LATE PALATE
Maturation, Mash
Nose, Noseing
Peated, Phenols

45 Points

RUN, RYE, REFLUX
Shell & Tube Condenser
Valinch, Virgin Oak
White Dog, Worm Tub
Youthful, Yeast

15 Points

American country store. (The outstanding example of such a shop, and still active, is Gordon & MacPhail of Elgin.) One or two renowned distillers might sell their whisky to a wine merchant, sometimes as far away as Edinburgh or London. Each farmer's whisky would vary from one year to the next, supply would be irregular. So rather than run out of farmer McSporrans fine dram, the licensed grocers would vat the malts and sell the result under their own label. Some became famous: such as Chivas Brothers, J.Walker, George Ballantine... Among the wine merchants known for their bottlings, two in London are still active: Justerini & Brooks and Berry Brothers & Rudd. Vatting turned to blending when, in the mid-1800s, the column-shaped continuous still was patented. This type of still, operated on an industrial scale, produce whisky THAT IS LIGHTER IN FLAVOUR AND BODY. IT CAN ALSO PRODUCE WHISKY MORE QUICKLY, AT A

13 Points

And in larger quantities than a pot still. Column-still whisky provides the bulk of a blend, while a combination of pot-still malt whiskies add character and individuality. The volume afforded by blended Scotches, and their less challenging style, helped them become the world's most popular spirits at a time when much of the globe was embraced by the British Empire. Scotland, with its long coastline, had provided MARINERS, EXPLORERS, ENGINEERS, TEACHERS, SOLDIERS, AND ADMINISTRATORS FOR THE EMPIRE. EACH TURNED OUT ALSO TO BE A PROPAGANDIST

11 Points

Greatest product. Born-again malts more than 90% of malt whisky still goes into blends. Scotland has about 100 malt distilleries, of which about 1/3 are working at any one time. All but a handful are owned by international drinks companies whose products include blended scotches. A blend can contain anything from six or seven malts to 30 or 40. Drinks companies like to own the distilleries whose malt whiskies are vital to their blends. The big companies have been growing through mergers since the 1920s. A round of mergers after the second world WAR LEFT THE HANDFUL OF REMAINING INDEPENDENT DISTILLERS FEELING VULNERABLE. WILLIAM GRANT & SONS, PRODUCERS OF GLENFIDDICH AND BALVENIE, DECIDED THEY NO LONGER WISHED TO RELY ON SUP-

LL Catalogue Regular

10 Points

The industry view was that single malts belonged to the past, and that the dominant position of the blends could not be challenged. Happily, grant's were not dissuaded. Controversy was aroused in 2003 when cardhu single malt was relaunched as a pure malt. What is the difference, and why did it matter? This book is primarily concerned with malt whisky, but also looks briefly at grain whisky. The main body of the book, the a – z section, is devoted only to single malt scotches, but a section at the back deals with products from other countries – these are malt whiskies, but not scotches. All of these overlapping terms are employed in labelling. What do they say about the liquid in the bottle? Malt cereal grain that has been partially sprouted – in preparation for the release of its fermentable sugars – then dried in a kiln. The grains LOOK DRIER AND DARKER AFTER BEING MALTED FOR DISTILLATION. THE GRAIN IS ALWAYS BARLEY IF THE END RESULT IS TO BE MALT WHISKY IN

9 Points

Other grains can be malted and used in other whisk-ies, as in the case of old potrero rye. For the beer brewer or whisky distiller, the process of malting in part parallels the crush in wine making or brandy distilling. The premises in which it takes place is called a maltings. The grains are first steeped in water, to encourage their sprouting (or partial germination). Traditionally, the sprouting continues with the grains spread on a stone floor. They are constantly raked, or turned with a shovel, to keep them aerated. Floor malting requires a lot of space and is labour-intensive, but is felt by many to produce the most delicious result. There are several other methods, including ventilated boxes and rotating drums. Just as grapes are also eaten or used to provide juice, so malted barley is used, either as whole grains or milled, in breads, cakes, and MILK SHAKES. A SYRUPY, WATER-BASED EXTRACT OF MALT SUGARS IS SOLD AS A TONIC. AN EVER-EVOLVING SERIES OF BARLEY VARIETIES IS USED FOR MALTING. THESE ARE REQUIRED TO PRODUCE PLUMP KERNELS

8 Points

Almost all types of whisky employ a proportion of malt. Those that employ no other grain are known as malt whisky. Single malt whiskies are often referred to simply as “malts.” WHISK(E)Y A spirit drink originating from Scotland and Ireland – but produced in a variety of styles in other countries – distilled from malted barley and other grains, and matured in oak. Its complex aromas and flavours originate from the raw materials, manufacturing process, and maturation. These distinguish whiskies from the more neutral grain spirits in the schnapps and vodka families. There is a misunderstanding that there are British AND AMERICAN SPELLINGS OF THIS TERM. HOWEVER, IT IS NOT THE NATIONALITY OF THE WRITER, OR THE COUNTRY OF PUBLICATION, THAT SHOULD DETERMINE THE SPELLING. IT IS THE TYPE OF WHISK(E)Y: THUS SCOTTISH AND CANADIAN

6.5 Points

Rolls of the scottish exchequer the purchase of generally favour the “e,” but some labels dissent. Malt whisky whisky made only from malted barley. Typically distilled in a batch process, in a copper vessel resembling a kettle or cooking pot. Single malt whisky malt whisky produced in a single distillery, not vatted or blended with whisky made in any other distillery. Scotland has by far the most malt distilleries: just under a hundred, of which between 80 and 90 per cent are operating at any one time. Ireland has one distillery that can produce only malt whiskey, NAMELY BUSHMILLS. MALT WHISKIES ARE ALSO DISTILLED ON A MORE LIMITED SCALE AT COOLEY AND MIDLETON IN IRELAND, THOUGH BOTH OF THESE ALSO PRODUCE A RANGE OF OTHER

styles. Some very serious malt whiskies are made in japan, and a scattering elsewhere in the world. Scotch whisky this term can be applied only to a whisky made in scotland, and matured for at least three years. No other nation can call a product “scotch,” although any nation can call a product whisky. Status is not widely understood beyond its borders. It is not a region but a nation, and has been for almost 1000 years. For the past 300 years, it has been part of a union, and this was not altered by the recent restoration of the scottish parliament. Scotland, england, and wales SHARE AN ISLAND CALLED GREAT BRITAIN. THESE THREE NATIONS AND NORTHERN IRELAND (A SIX-COUNTY PROVINCE) FORM THE UNITED KINGDOM. SINGLE MALT SCOTCH WHISKY SINGLE

5 Points

All spirit drinks were originally combined, the result will be called a vatted malt. This might be done to create a desired character, perhaps the flavour of a region. This term assumes that all the whiskies in the vating are malts. Pure malt a term that is likely to fall out of use, its meaning is insufficiently clear. It has been employed in some cases to indicate a single malt and in others to signify a vatted malt. When cardhu switched from the former category to the latter, the term “pure malt” was used. Other distillers protested, arguing that THE CONSUMER WAS BEING MISLED, OR, AT BEST, CONFUSED; AND THAT THE INTEGRITY OF MALT WHISKY WAS BEING PUT AT RISK. BLENDED SCOTCH WHISKY A STROKE OF SCOT-

tish genius, devised in the victorian era. Craft producers, mainly in the highlands and islands, make small quantities of flavour-some malt whisky. Much larger, more industrial distilleries, mainly in the midlands and the south, produce large quantities of more neutral grain whiskies to add volume to the malt. The result is a blended scotch. Grain whisky these may be produced from corn, wheat, or raw barley. A small amount of malted barley is required to provide the enzymes needed in fermentation, in a continuous process, in a column-shaped STILL. GRAIN WHISKIES ARE LIGHT IN BODY AND FLAVOUR, BUT NOT NEUTRAL, AND ARE MATURED FOR A MINIMUM OF THREE YEARS IN OAK. SINGLE GRAIN WHISKY THERE HAVE

been attempts to market single grain whisky as a more interesting alternative to vodka, or perhaps as a scottish “grappa”? Occasional independent bottlings are also of interest to collectors. Peating when maltsters kilned their grains over open fires, the fuel was whatever could easily be found. In poland, a style of beer was made from oak-smoked malt. In franconia, germany, beechwood was favoured. In scotland, whisky malt was kilned over peat fires. The peat gave an especially distinct smokiness to scotch whisky, and has to varying DEGREES BEEN RETAINED. SERIOUS WHISKY LOVERS HAVE COME TO CHERISH PEATINESS, AND DEMAND MORE, AS MANY OF THE POPULAR MALTS HAVE BECOME LESS

96 Points

**GLENFIDDICH
HAKUSHU**

72 Points

**ISLE OF ARRAN
JUSTERINI & BROOKS
KNOCKANDO**

30 Points

**LAGAVULIN, LAPHROAIG, LOCH LOMOND
MACALLAN, MACKILLOP'S CHOICE, MORTLACH
NIKKA, NORTH PORT-BRECHIN**

24 Points

BOUVRAGE RASPBERRY DRINK, Boylan Black Cherry, BOYLAN GINGER ALE, Boylan Grape Soda, BOYLAN ROOT BEER, Birch Beer, BOYLAN'S CREAMY RED BIRCH BEER, Boylan's Cane Cola, BRAUMEISTERS LIMONADE ZITRONE-HEFE, Breizh Cola, BRITVIC 55 APPLE, Britvic 55 Apple Raspberry

16 Points

Bubbilee Orange, BUENOS LAPACHO, Buenos Mate, BUG BARF SODA, Bundaberg Ginger Beer, CACTUS COOLER, Calistoga Sparkling Juice Lemonade, CALPIS SODA (KARUPISU SŌDA), Camlica, CAMLICA PORTAKALLI (ORANGE), Campa Cola, CANADA DRY GINGER ALE, Canna Cola, CARPE DIEM KOMBUCHA (ORIGINAL), Cascad Ripe Rouge, CASINELLI COLA, Chamane Energy Drink, CHEERWINE, Cherry Coke (Coca-Cola Cherry), CHINA COLA, Chrome Soda, CHUBBY ORANGE, Cidona, CLASSIC COLA (SAINSBURYS), Clearly Tipperary, Club Mate, CLUB MATE COLA,

12 Points

COCA BRYNCO, Coca Cola, COCA COLA VANILLA ZERO, Cock N' Bull Ginger Beer, COCKTA, Coffaina, COKE ZERO, Cola Fizz, COLA TURKA, Colin Attaboy, COO-EE COLA, Corsica Cola, COSTA RICA COLA, County Spring Cola, CRAYONS OUTRAGEOUS ORANGE MANGO, Crayons Redder Than Ever Fruit Punch, CRAYONS WILD WATERMELON

AND BERRIES, Cream Soda With Rasperry, CRICKET COLA, Crodino, CRUSH LIME, Crystal Geyser Juice Squeeze Cranberry Black Cherry, CRYSTAL GEYSER JUICE SQUEEZE MOUNTAIN RASPBERRY, Crystal Geyser Juice Squeeze Passion Fruit Mango, CRYSTAL GEYSER JUICE SQUEEZE POMEGRANATE LEMONADE, Cucumber Soda,

80 Points

APPLE
Kiss
Blister

55 Points

COWBOY
Derby Day
Empire
Face First

45 Points

GHOUL-AID
Highball
Irish Bucks

32 Points

JAPANESE FIZZ
Kiss on the Lips
Living Shadow
Martha Stewart

25 Points

NITRO COCKTAIL
Old Yeller, Ozone #2
Pit Bull On Crack
Warm Woolly Sheep
Zesty Irishman

15 Points

The partisans for peat lust for its intensity (and love quoting ppm), but it also imparts a number of complex flavours and aromas. At least 80 aroma compounds have been found in peated malt. While peatiness excites connoisseurs, it can alienate first-time tasters. When people say they “don’t like” Scotch whisky, they often refer to a “funny taste,” which turns out to mean peat. To take exception to such a fundamental element of the drink may seem odd, but distinctive, powerful flavours, especially if they are dry, can be challenging. Very hoppy beers are a perfect parallel. At a pinch, heavily oaked wines might also be drawn into the discussion. In whisky, the dryness of peat provides a foil for the sweetness of barley malt, but that is
A BONUS, AS IS PEAT’S RICH CONTENT OF ANTI-OXIDANTS, THE ENEMY OF FREE RADICALS. PEAT

13 Points

convenient and plentiful fuel. Ninety per cent of the world’s peat bogs are in temperate-to-cold parts of the northern hemisphere. 2/3 of Britain’s bogland is in Scotland, which in land area is half the size of England. Scotland’s northern Highlands has Europe’s largest expanse of blanket bogs. These bogs, in counties of Caithness and Sutherland, are said to set standard in the worldwide study
OF THE PHENOMENON. THE PEAT THAT SEDUCES WHISKY LOVERS IS ON THE DISTILLERY ISLANDS OF ORKNEY AND ISLAY. IN BOTH CASES, THE SEA AIR

11 Points

Winds add salty flavours to the peat. The coast of Islay is heavily fringed with seaweed, which adds an iodine, character to the atmosphere. This, too, penetrates the peat. The Orcadian peat is younger, more heathery, and incorporates a wide range of salt-tolerant maritime plants. In the western islands, especially Islay, the peat is rich in bog myrtle, also known as sweet gale, which has a sweet, cypress-like aroma and bitter flavour. Bog myrtle was one of the flavourings used in beer before the hop
PLANT WAS ADOPTED, AND CLEARLY INFLUENCES THE FLAVOURS IMPARTED BY THE PEAT. WHEN PEAT IS BEING CUT BY HAND, SPADE DIGS OUT A CUBE WITH SURFACES AS SHINY AND DARK AS A BAR OF “BLACK” CHOCOLATE.

10 Points

as edible as Mississippi mud pie. A closer look at the muddy block sometimes reveals the fossil-like remains of mosses. The principal component is sphagnum, a spongy moss that intertwines with other plants to form a fibrous soil, which, under pressure, will eventually become coal. The peatbogs of Scotland began to grow between 7000 and 3000 years ago, and are up to 7 metres (23 feet) deep. Ireland is also famously boggy, and no doubt its rural whiskey makers burned peat, but distilling quickly moved to an industrial scale, concentrated in the few big cities, and the lack of peat became a defining characteristic of the "smooth" Irish whiskies. The large, urban distillers used coke to fire smokeless maltings. Having been overtaken in volume
LONG AGO BY THE COUNTRY NEXT DOOR, THE IRISH ARE NOW REDISCOVERING THE MERIT OF VARIETY. A PEATED SINGLE MALT CALLED CONNE-

9 Points

Has gone on to win several judgments. Heather in the unofficial national anthem, the "flower of scotland" is robert the bruce; in heraldry, it is the thistle; in the world of drinks, it is surely heather. While the thistle is scotland (prickly, defensive, and looking for a fight), heather is attractive and lucky. In scotland, especially orkney, it was traditionally the flavouring for an ale. When a whisky has a floral aroma, the flower is frequently heather. Often, it is not the flower itself but heather honey. These characteristics are especially notable on speyside and aberdeenshire, where the hills are dense with heather. Glen elgin and balvenie are 2 whiskies with a notably heather-honey character. Infor six to seven months of the year, and occasionally for longer: perhaps from september
TO MAY, OR EVEN ALL YEAR. THE SAME CAN BE TRUE IN THE GRAMPIANS, THOUGH THREE OR FOUR MONTHS IS MORE COMMON. AT SEA LEVEL, ESPECIALLY IN THE DRIER EAST, SCOTLAND MAY HAVE LESS THAN 800 MILLI-

8 Points

more than triple. Once the snow melts, it descends by a variety of routes, filtering through fissures in the rock, emerging from springs, swelling streams or burns, or gushing into rivers like the spey, livet, and fiddich. High in the hills, distilleries like dalwhinnie or braeval might regard their water as snow-melt. By the time it has swollen the spey, then been tapped by tamdhu, it is regarded as river water. If it filters through the conval hills in search of glenfiddich, balvenie, or kininvie, it emerges as the spring water of robbie dubh. Every distillery
KNOWS WHERE IT COLLECTS ITS WATER, AND PROTECTS ITS SOURCE AS A CRITICAL ASSET. DISTILLERS KNOW WHERE THEIR WATER ARRIVES, BUT IT MAY BE IMPOSSIBLE TO SAY WHENCE IT CAME, OR HOW LONG ITS JOURNEY WAS, EXCEPT

6.5 Points

Aberdeenshire, Glendronach and Glen Garioch have an enjoyable touch of heather, balancing their dry maltiness. Heather is a significant component of much peat in Scotland. At some distilleries, notably Highland Park, lore has it that sprigs of heather were thrown on to the peat fire in the maltings. Water flows over heather to several distilleries. Besoms, or brooms, made of heather twigs were once commonplace in Scotland, and were typically used to clean wooden washbacks (fermenting vessels). Whether
THEIR EFFECT WAS TO SANITIZE OR INADVERTENTLY TO INOCULATE WITH MICRO-ORGANISMS IS A PIQUANT QUESTION. WILD YEAST ACTIVITY IS AT ITS HEIGHT IN SUMMER, WHEN BEES ARE

pollinating, and heather is a favourite source of nectar. The Greek for the word "brush" gives us the botanical name *Calluna vulgaris* for the purple ling heather, which carpets the hillsides from mid-August into September. The brighter, redder bell heather (*Erica cinerea*) and the pinker, cross-leaved variety (*Erica tetralix*) flower about a month earlier. The English name for this group of small evergreen shrubs derives from their liking of heaths, but they also grow in bogs and on mountainsides. All three occur in
SCOTLAND, WHERE HEATHER COVERS BETWEEN 1.6 AND 2 MILLION HECTARES (4 TO 5 MILLION ACRES). SOME VARIETIES ARE FOUND THROUGHOUT NORTHERN EUROPE, OTHERS ARE NATIVE TO

5 Points

North America. match the character of the principal water used. Everyone knows that wines and brandies are made from grapes, but what about beer or whisky? Many consumers are unsure. Beer is often thought, mistakenly, to be made from hops. And whisky? In explaining, and therefore promoting, its natural qualities, the grape does rather better than the grain. Wine makers often indicate on their labels which varieties of grape they have used. They may do this even
IF THE WINE IS NOT A VARIETAL. THEY MIGHT EVEN DISCUSS THEIR CHOICE OF GRAPE VARIETIES ON A BACK LABEL OR HANG TAG, AND IN THEIR PUBLIC RELATIONS AND ADVERTISING.

Whisky makers do not in general do this. Why not? Are they using poor-quality barley? No. Maltng requires barley of good quality. The argument for reticence is threefold: barley's contribution to flavour in whisky is less than it would be in beer, and even less than that of the grapes in wine. Second, perhaps simply as a reflection of the above, the difference between varieties is less obvious when it comes to flavour. Third, perhaps explaining this, the act of distillation removes some characteristics, and others are
MASKED BY THE FLAVOURS GAINED DURING MATURATION. ALL OF THIS IS TRUE UP TO A POINT, BUT WHAT THE DISTILLER PUTS INTO HIS VESSELS

must be a factor in the liquid that issues from them. Almost all whisky distillers buy their barley according to a set of technical criteria (corn size, nitrogen, moisture content, etc.), rather than by variety. Some varieties bred or selected in the period of innovation after the Second World War are still legends. The last of that line, Golden Promise, represented 95 per cent of the harvest at its peak. Its short straw stands up to the wind; it ripens early (in August); and it produces
NUTTY, RICH FLAVOURS. THE GREATEST ABUNDANCE OF THE PLANTS. SCOTTISH SETTLERS INTRODUCED HEATHER TO NORTH AMERICA. MATCH THE CHARACTER OF THE PRINCIPAL

96 Points

*GOOD HEALTH!
IECHYD DA!*

72 Points

*JE VIA SANO!
KUBUZIMA BWACU!
LA-CHAIM!*

30 Points

*MARURUNG! MAY YOUR BLOOD SCREAM!
NA ZDRAVIE! NOROC! NAZDRAVYE! NOŞ!
ON EGIN! OP JE GEZONDHEID! 'ÖKOLE MALUNA!*

24 Points

JONES JUMBLE, Jones Orange You Glad For Change Cola, JONES SODA BACON, Jones Soda Candy Cane, JONES SODA GINGER BREAD, Jones Soda Pear Tree, JONES SODA SUGAR PLUM, Julmust, KARMA COLA, Key Cola, KICKAPOO JOY JUICE, Kicking Kola, KIK COLA, Kinley Lemon,

16 Points

KINNIE, Kirks Big Sars Sarsaparilla, KOFOLA, Kola Escocesa, KOLA INGLESA, Kola Román, KRAFT MALZ, Kreuzbär, KREUZBÄRCHEN, Kristal Kola, KROMBACHER'S FASSBRAUSE ZITRONE, Kuat, KVASS RUSSIAN SODA, LA Ice Cola, LEMON & PAEROA (L&P), Lemon Lion, LEMON SODA, LemonAid, LIFT (APFELSCHORLE) APPLE FLAVOUR, Lilt, LIMO Barbe a Papa (Candy Floss), LIQUIFRUIT, Lorina Sicilian Lemonade, LOSCHER COLA-MIX, Lucky Cider, LUCOZADE COLA, Lucozade Original, LUSCOMBE ELDERFLOWER BUBBLY, Luscombe Raspberry Lemonade, MAINE AMERICAN COLA, Maine Diet Cloudy

12 Points

MAINE DIET CREAM SODA, Maine Lemonade, MAINE PINEAPPLEADE, Maine Raspberryyade, MAINE ROOT GINGER BREW, Maine Root Sarsaparilla, MALTA GUINNESS, Malta India, MANHATTAN SPECIAL BLACK CHERRY, Manhattan Special Vanilla Cream, MARBLE POP, Martinelli's Sparkling Apple Juice, MARTINELLI'S SPARKLING CIDER,

Mash Ripe Mango and Blood Orange, MATE MATE, Me Vivacious, MECCA COLA, Mello Yello, MELLOW MOOD BERRY, Melonenkunst (Fritz), MEXICANA COLA, Mexicane Cola, MEZZO MIX, Milkis, MINUTE MAID LEMONADE, Minute Maid Pink Lemonade, MIRINDA, MischMasch, Mojo Cola, MONSTER ENERGY NITROUS "SEMI-DRY," Monster Nitrous

20 Points

WHISKEY SMASH

*½ table spoon white sugar
→ 1 table spoon water
→ 1 wine glass whiskey
→ 2 sprig mint*

← USE A SMALL BAR GLASS →

Fill two-thirds full of shaved ice, and use two sprigs of mint, the same as in the recipe for mint julep.

18 Points

“I misremember who first was cruel enough to nurture the cocktail party into life. But perhaps it would be not too much to say, in fact it would be not enough to say, that it was not worth the trouble.”

— DOROTHY PARKER

15 Points

SCOTCH WHISKEY PUNCH

1 quart Scotch whisky → 2 quart water boiling → 1 pound loaf sugar → 4 lemon → Steep the thin yellow shavings of lemon peel in the whiskey, which should be GLENLIVET or ISLAY, of the best quality; the sugar should be dissolved in boiling water. As it requires genius to make whiskey punch, it would be impertient to give proportions.

8.5 Points

WHISKEY TODDY

1 tea-spoon sugar → ½ wine-glass water → 1 wine-glass whiskey → 1 piece ice small lump ← USE SMALL BAR GLASS → Stir with a spoon.

COLD WHISKEY PUNCH

1 quart Irish whiskey → 2 quart water boiling → 1 pound loaf sugar → 4 lemon ← FOR A PARTY → This beverage ought always to be made with boiling water, and allowed to concoct and cool for a day or two before it is put on the table. In this way, the materials get more intensely amalgamated than cold water and cold whiskey ever get. As to the beautiful mutual adaptation of cold rum and cold water, that is beyond all praise, being one of Nature's most exquisite achievements.

THE SPREAD EAGLE PUNCH

1 bottle Scotch whisky ISLAY recommended → 1 bottle Monongahela → lemon peel → sugar → water boiling ← FOR A PARTY → Lemon peel, sugar and boiling water at discretion.

WHISKEY CRUSTA

3 to 4 dash gum syrup → 2 dash Bogart's bitters → 1 wine-glass whiskey → 1 lemon peel and slice ← USE LARGE BAR GLASS → The whiskey crusta is made the same as the brandy crusta, using whiskey instead of brandy. → This is a capital punch

80 Points

**AFTER
Shots
Barrels**

55 Points

**CORK OAK
Dunnage
Exciseman
Finished**

45 Points

**GRAIN OAK
Whisk(e)y
Heart, Heads**

32 Points

**JAPANESE
Knockout, Kilt
Low Wines, Lyne
Mouth-Coating**

25 Points

**QUERCUS ILEX
Pure Pot Still, Peat
Refill, Regions, Rich
Straight Whiskey, Spirit
Winter Wheat, Wort**

15 Points

Neither will port charlotte, at 40 ppm (the same level as laphroaig). Both are being distilled at bruichladdich. The level for the whisky called simply bruichladdich is 2–5 ppm. These figures do not tell the whole story, as the smokiness can be accentuated or softened by the design, shape, and configuration of the stills, the woods used in ageing and so on. Double/triple distillation most scottish malt whisky is run through a pair of stills, but a handful of distilleries have over the years used a system of three linked stills. Triple distillation was once traditional in the lowlands of scotland. It is also favoured in ireland. In theory, the more thorough the distillation, the lighter and cleaner the spirit. Triple should be more exhaustive than double. While this is broadly true, the still's influence on flavour is not COMPLETELY UNDERSTOOD. FRENCH HELPED THE AMERICANS IN THE WAR OF INDEPENDENCE, AND

13 Points

acknowledged this by naming towns and counties after the French royal family. Bourbon County, in Kentucky, was known for shipping whiskey down the Ohio and Mississippi rivers to New Orleans and other big cities. (Whiskey had been introduced to the United States by Northern Irish immigrants of Scottish origin). Local corn is always used to make bourbon, along with rye or wheat, and the bourbon IS THEN MATURED IN A FRESH OAK BARREL. THE INSIDE OF THE BARREL IS CHARRED TO HELP THE WHISKEY PERMEATE THE WOOD.

11 Points

It will still retain enough of its typical vanilla-like flavours to impart some of these to the first fill of this whisky; and along with the vanilla, there may be caramel-toffee flavours, dessert apple, and a touch of tannin. There will still be some lively flavour contribution in a second fill. By the third fill the barrel may be relatively neutral. Some barrels are recharred in scotland. Sherry ageing the word “sherry” derives from english attempts to pronounce the spanish place name jerez. The wine makers of the jerez area, in the southwest, near CADIZ AND SEVILLE, HAVE A LONG RELATIONSHIP WITH THE BRITISH ISLES. LARGE QUANTITIES OF THEIR FORTIFIED JEREZ WINES WERE FOR A LONG TIME SHIPPED TO CORK, BRISTOL (THE NEAREST ENGLISH

10 Points

Spain, the drained butts and hogsheads were snapped up by whisky distillers. Today, this wine is bottled in Spain, and sherry wood is expensive. Nonetheless some distillers feel that its influence is important. They make the investment, and are precise in their requirements. Most sherry is made from the palomino grape. There are several styles – fino: dry, delicate and fresh; manzanilla: a saltier coastal cousin; amontillado: darker and nuttier; palo cortado: aromatic, complex, and cookie-like Oloroso: rich, creamy, and fruity; pedro ximénez (made with the grape of the same name, and not the palomino): intensely raisiny, treacly and dark. The influence of the landscape the universe of spirits began to change when the word “designer,” having become an adjective, attached itself to the word “vodka.” Some of the most famous **NAMES IN DISTILLATION BECAME KNOWN FOR THEIR “READY-TO-DRINK” CONFECTIONS, MISLEADINGLY KNOWN IN THE UNITED STATES AS**

9 Points

Consumers faces a choice between drinks that come from nowhe-re, taste of nothing much, and have a logo for a name; and drinks that come from somewhere, have complex aromas and flavours, and may have a name that is hard to pronounce. Such drinks reflect their place of origin. They have evolved. They have a story to tell. They are good company, and they require something of the drinker in return: that he or she experiences the pleasure of learning to drink. Real, evolved drinks begin as the gift of god. They are grown, whether from grapes, grain, sugar cane, or, for example, the agave plant. They arise from their own terroir: geology, soil, vegetation, topography, weather, water, and air. To what extent they are influenced by each of these elements is a matter for debate, often passionate. People care about real drinks. The most sophisticated **OF REAL DRINKS ARE THE BRANDIES OF FRANCE, THE WHISKIES OF THE BRITISH ISLES. THE MOST COMPLEX BRANDIES ARE THE COGNACS AND ARMAGNACS. THE MOST COMPLEX WHISKIES ARE THOSE**

8 Points

regions of production are contiguous, stretch about 144 km (90 miles) from one end to the other, and are all in flat countryside. The whisky distilleries of Scotland are spread over an area of about 448 km (280 miles) from one end of the country to the other, from the lowlands to the northern highlands, from mountain to shore, and from the Hebrides in the west to Orkney (and by now Shetland?) in the north. There is surely the greater complexity. Whisky is a real drink. A single malt is as real as it gets. There are many potential influences on its character, and much dispute as to the relative importance – if any – of **EACH. THE MACALLAN DISTILLERY RECEIVES WHAT MIGHT SEEM DISPROPORTIONATE ATTENTION IN THE FOLLOWING PAGES BECAUSE IT TAKES WHAT MIGHT APTLY BE TERMED SINGLE-MINDED POSITIONS ON ALMOST EVERY ISSUE: THE**

6.5 Points

other issues ever more research is carried out, but an apparent insight into one stage of the whisky-making process may raise new questions about the next. In production, if a procedure is changed, the result may not be apparent until the whisky is mature, perhaps 10 years hence. The whisky countries Ireland and Scotland can be cool and rainy, but their climates are temperate. The conditions are very favourable for the growing of barley, though excessive damp and wind can occasionally be a problem. The windy main island of the Orkney Islands still cultivates here, **A PRECURSOR TO BARLEY, BUT GROWN TODAY FOR LOCAL BAKERS RATHER THAN DISTILLERS. USED IN WHISKY MAKING IN THE PAST, AND ITS IMPORTANCE WAS SUCH THAT A DISPUTE**

over taxes on here even threatened the act of union in 1707. Today, just as different wine regions champion their own grapes, so there are debates in Europe as to the merits of “continental” barleys, such as those grown in Moravia, Bohemia, and Bavaria, versus the “maritime” examples of Denmark, Scotland, England, and Ireland. Supporters of the continental barleys say they provide a sweeter, nuttier flavour. Protagonists for the maritime varieties argue that they have a clean, “sea-breeze” character. Naturally, the Scots prefer their own barley. Depending upon **THE HARVEST, AND THEIR OWN NEEDS THEY HAVE ON OCCASION EXPORTED, BUT IN OTHER PERIODS THEY HAVE AUGMENTED THEIR OWN MALT WITH “IMPORTS” FROM ENGLAND. THEIR**

5 Points

Argue that they are simply victims of their own success in selling so much of their whisky. It is because barley is more resilient that it has a broader belt of cultivation, and can be more easily transported, than the grapes that make wine and brandy. Scotland's main growing regions are on the more sheltered eastern side of the country: on the shores of the Moray Firth, the Black Isle and the Laich of Moray, Aberdeenshire, and the borders. Ireland's are in the southeast, behind an imaginary line on the map, which runs from the border **CITY OF DUNDALK (WITH A HISTORY OF BREWING) IN COUNTY LOUTH, TO THE SAILING (AND GASTRONOMIC) RESORT OF KINSALE, COUNTY CORK. BOTH COUNTRIES WISH**

for more cultivable land; Scotland is mountainous, and Ireland boggy. Tasting the terroir seems like a machine for the making of whisky: a nation on a small island, awaiting the vapours of the sea; providing summits to unlock their precipitation, which then filters through a diversity of rock, via springs and mountain streams, over peat and heather, the fields of barley and the distilleries. Heather clad hillsides, its peaty moorlands, and its seaweed fringed islands all contribute to the character of its national drink. To sample some of the more **PUNGENT MALTS IS TO TASTE THE TERROIR. BUT TO WHAT EXTENT ARE THE AROMAS AND FLAVOURS CARRIED BY THE MOUNTAIN STREAMS OR BURNS THAT FEED THEM?**

Is the greater influence in the peat that is used to dry the malt? Then there is the question of the atmosphere in the damp, earth-floored warehouses, and its influence on the whisky. Heather, peat, and seaweed are not unique to Scotland, but the country is unusually rich in all three. Their local variations, their proportion, their juxtaposition, and their relationship with the rest of the landscape are unique. Every landscape is. The colour of a person's hair or eyes, or the shape of a nose or jawline. They are not unique but **THE FACE IS, AND IT DERIVES FROM THEM ALL. ON THE MAP, SCOTLAND PRESENTS A WEATHERBEATEN FACE. COAST IS PENETRATED BY ENDLESS INLETS FROM BY SEA. THESE**

96 Points

**OLD POTRERO
ORD/ORDIE**

72 Points

**PORT CHARLOTTE
ROBBIE DUBH
SCHWÄBISCHER**

30 Points

**SEAGRAM, STILLMAN'S DRAM, STRATHMILL
TAKARA SHUZO CO. TALISKER, TAMDHU
UNITED DISTILLERS, TURKEY KENTUCKY**

24 Points

**DIET RITE COLA, Doc Zola, DOMINION ROOT BEER,
Double Cola, DR PEPPER, Dr Pepper Cherry, DR PEPPER,
Dr. Becker, DR. FOOTS, Dr. Tima Honey Ginger Ale,
DR. ZEVIA, DrinkMe Guarana Boost, DRY CUCUMBER SODA,
DRY Juniper Berry Soda, DRY LAVENDER SODA,**

16 Points

**DRY RHUBARB SODA, DRY Vanilla Bean Soda, DUBLIN CHERRY LIMEADE, Duff Beer
Energy Drink, EFFECT® ENERGY DRINK, Elixia Lemonade, EPSA ORANGE, Fanta,
FANTA AMARA, Fanta Strawberry, FAXE KONDI, Faygo Grape, FAYGO REDPOP, Faygo
Root Beer, FENTIMAN'S CURIOSITY COLA, Fentiman's Mandarin and Seville Orange
Jigger, FENTIMAN'S CURIOSITY COLA, Fentimans Dandelion and Burdock, FENTIMANS
GINGER BEER, Fentimans Victorian Lemonade, FEST COLA BOURBON CREAM, Fever Tree
Ginger Ale, FEVER TREE GINGER BEER, Fever Tree Lemonade, FIERY IRN BRU,**

12 Points

**FIZZY LIZZY GULF COAST TANGERINE, Fizzy Lizzy Yakima
Valley Grape, FLATHEAD LAKE GOURMET SODA HUCKLEBER-
RY, Flora Power, FLORES (ÜLKER), Foxtan Fizz Creaming
Soda, FRANCIS HARTRIDGE'S CELECRATED GINGER BEER,
Freez (Tamarind), FRITZ KOLA, Fritz Kola Stevia, FRITZ
LIMO APFELSAFTSCHORLE, Frostop Root Beer, FROSTOP**

**VANILLA CARAMEL CREAM SODA, Frozen Run Black Bear
Mountain Birch, FRUCHTWERK RHARBARBERLIMONADE
(RHUBARB), Fruit 66 Fruit Punch, FRUKO GAZOZ, Frutonic,
GAENSEFURTHER COLA, Gamer Cherry, GAMER CITRUS,
Gamer Grape, GAMER ORANGE, gekkoMATE, GESSNER COLA,
Gini, GINSENG BLACK BULL ENERGY DRINK, Glam Cola,**

80 Points

AWOL
Blimmy
Choker

55 Points

DIZZY LIZ
East West
Frozen
Irishman

45 Points

GODFATHER
Hell Bender
Hurricane 2

32 Points

JACK-O-LATERN
Kiltlifter, Lark
Manhattan 1-0-1
Nuclear Blue

25 Points

ORGAN GRINDER
Pass The Turkey
Quicky, Rusty Screw
Scottalian, Troya
Urquhart Castle

15 Points

As the industry has grown, farmers have switched to varieties that give them more grain per acre, and therefore increase their profitability, while distillers have sought varieties that yield more fermentable sugars. These, however, do not necessarily produce delicious flavours, any more than do bigger, redder strawberries out of season. Nor do the varieties last much more than four or five seasons before being overtaken by something “better.” In 1994, the author was asked by Macallan to taste blindfold two samples of spirit, fresh from the still (“new make”). What was the purpose of the comparison? What was being sought? No explanation was offered. Nor were there any give-away clues such as colour; the spirit
HAD NOT YET ACQUIRED ANY, NOT HAVING BEGUN ITS MATURATION. ONE SAMPLE SEEMED RICH,

13 Points

Out to have been distilled from Golden Promise, it is a variety that Macallan regards as being an essential component of its malt grist. The other tasted thin, metallic, and dusty. It had been distilled from a more recent, high-yield variety. At the time, only one or two farmers were still cultivating Golden Promise, but Macallan had set about persuading others. The last distillery
STANDS ON AN ESTATE, AND ITS FARM HAS NOW BEEN LEASED AND TURNED OVER TO GOLDEN PROMISE. A SINGLE FARM CAN CONTRIBUTE ONLY A PART

11 Points

worth much more. Perhaps one day soon whisky lovers will be offered a single estate malt. SEAWEED The medicinal note in most Islay malts, especially Laphroaig, surely derives from seaweed, a source of iodine. The sea washes against the walls at all the distilleries, except Bruichladdich, and the coast is enwrapped with seaweed. How do the seaweedy, iron-like aromas get into the spirit? It seems likely that they are carried ashore by the winds and the rain, and permeate the peaty surface
OF THE ISLAND. THEN, WHEN THE RIVERS AND BURNS FLOW OVER THE PEAT TO THE DISTILLERIES, THEY PICK UP THESE FLAVOURS AND IMPART THEM IN THE STEEP OR THE MASH TUN. IF THE BOGGY SURFACE

10 Points

a further opportunity will arise when the peat is cut and burned in the distillery's maltings. The greatest scepticism concerns the belief that the casks in the warehouses "breathe in" the atmosphere. Distillers who use centralized warehouses, away from the distillery, especially favour this argument. Some age on site spirit which is destined to be bottled as single malt, but send to centralized warehouses spirit that is destined for blending. Seaweed has been described as one of Scotland's most abundant natural resources. The harvesting of seaweed was once a significant industry in Scotland. There is some circumstantial evidence that the practice was introduced by monks on the islands of the west. This is the part OF SCOTLAND WITH THE MOST SEAWEED. SKYE HAS ESPECIALLY DENSE KELP FORESTS, SOMETIMES STRETCHING 5 KM (3 MILES) OFFSHORE AND

9 Points

Fertilizer. It was also collected as a source of iodine. More recently, it was used to provide alginates to clarify beer and set jellies and desserts. Fertilizer. It was also collected as a source of iodine. More recently, it was used to provide alginates to clarify beer and set jellies and desserts. Flavours shaped at the distillery in the balance of influences, much more importance has been accorded in recent years to the way in which the distillery works. Twenty-seven malt distilleries, (about a third of the industry's working total) are owned by diageo, the world's biggest drinks group; and diageo argues strongly that the most important influences on flavour come from within the distillery itself. The basic process of making malt whisky is the same throughout scotland, BUT THERE ARE ENDLESS SMALL BUT SIGNIFICANT AREAS OF VARIATION. THE DEGREE OF PEATING IN THE MALT IS ONE, SIMILAR TO THE CHOICE OF ROASTS IN COFFEE. ANOTHER EXAMPLE IS THE DENSITY (OR

8 Points

mixture spends in the mash tun, the temperatures to which it is raised, and the duration of each stage, all vary slightly from one distillery to the next. Inside a traditional mash tun is a system of revolving rakes to stir the mixture. In the more modern lauter system, developed in the german brewing industry, a system of knives is used. The german word "lauter" means pure or transparent, and refers to the solution of malt sugars that emerges from the vessel. As in cooking, every VARIATION AFFECTS EVERYTHING THAT FOLLOWS, SO THAT THE PERMUTATIONS ARE INFINITE. IT CAN BE VERY DIFFICULT TO DETERMINE WHICH ASPECT OF PROCEDURE HAS WHAT EFFECT. DESPITE THAT, THE INDUSTRY IN GENERAL HAS OVER THE YEARS ADOPTED A RATHER CASUAL ATTITUDE

6.5 Points

in distillation, and that its job was simply to produce as much alcohol as possible. For years, almost all of Scotland's malt distillers employed the same two yeast cultures. An ale yeast from one of the big brewers was used because it started quickly. Then there was a second pitching with a whisky yeast from Distillers' Company Limited (now long subsumed into a component of Diageo). This had less speed but more staying power. Mergers and changes in ownership resulted in different yeasts coming INTO THE INDUSTRY. MANY DISTILLERIES NOW USE ONLY ONE CULTURE; EVEN MACALLAN, WHO INSISTED ON THREE, HAVE RETREATED TO TWO. THE ACTION OF YEAST IN FERMENTATION

creates flavour compounds called "esters," which are variously fruity, nutty, and spicy. It is difficult to accept that none of these would survive distillation. Diageo believes that the amount of time spent in the fermenter is critical to the individuality of each distillate. The effect of a new yeast culture can be tasted in new make, but the final result will not be determined until the whisky is mature. Fermentation vessels in Scottish malt distilleries are known as "washbacks." Some are closed vessels MADE OF METAL, USUALLY STAINLESS STEEL. THESE ARE EASY TO CLEAN AND RELATIVELY SAFE FROM CONTAMINANTS. DESPITE THIS, SOME DISTILLERIES PREFER WOODEN WASHBACKS,

5 Points

Accommodate no resident microflora. Perhaps these contribute to the house character of some of the more interesting whiskies. Meanwhile, whether the microclimate in and around the distillery has an influence is hotly debated. Anyone who cooks will know that a recipe, however rigidly followed, will produce different results every time, depending upon the source of heat, the utensils, the cook, and so forth. The design of the stills is a factor increasingly emphasized by diageo, but even this HAS AN ELEMENT OF LOCATION. SOME FARMHOUSE DISTILLERIES CLEARLY HAD STILLS DESIGNED TO FIT THEIR LIMITED SPACE. ELSEWHERE, SEVERAL DISTILLERIES IN THE

same valley will have the same shape of still (in much the same way that railway stations on the same line may look alike). Obviously, the local coppersmith had his own way of doing things. Distilleries are reluctant to change the shape or size of their stills when wear and tear demands replacement, or when an expansion is planned. Thematch the character of the principal water used. Legend is that if a worn-out still has been dented at some time, the coppersmith WILL BEAT A SIMILAR BLEND INTO ITS REPLACEMENT, IN ORDER TO ENSURE THAT THE SAME WHISKY EMERGES. ILLEGAL DISTILLERS USED JUST ONE SMALL (AND THERE-

fore portable), copper pot. Since then stills have grown, and are typically run in pairs (or occasionally threesomes), but the principles have not changed. It is clear that design has been largely empirical, with experiments and innovations introduced by individuals. It is often hard to imagine how a bit of extra piping here or there can make a difference. The ratio of surface areas to heat, liquid, vapour, and condensate have infinite effects that are not fully understood. IT IS ARGUED THAT IN A TALL, NARROW STILL, MUCH OF THE VAPOUR WILL CONDENSE BEFORE IT CAN ESCAPE. THE CONDENSATE WILL FALL BACK INTO THE STILL AND

100 Points

**SĂNĂȚATEA
PROST!**

72 Points

**SAÚDE! SANTÉ!
UZDRAVLJE!
TCHIN-TCHIN!**

32 Points

**VIVA! VIVA! WELLNESS! WIHAYEO!
VIVA! YEC'HED MAT! YÁM SING! YÁM BÙI!
ZOO SIAB! ZE-RHO! ZA ZDAROV'E! ŽIVJELI!**

24 Points

MOUNTAIN DEW, Mountain Dew Code Red, MOUNTAIN DEW DISTORTION, Mountain Dew Throwback, MOUNTAIN DEW TYPHOON, Mountain Dew Voltage, MOUNTAIN DEW WHITE OUT, Moxie, MR Q CUMBER, Mr. Cola, MUG ROOT BEER, Müllers Malz, NATURAL BREW CHAI COLA,

16 Points

NOW WHITE BITTER, Nuka Cola (Virtual), NUKA COLA CLASSIC, Nuka Cola Quantum, OFK SPARKLING FRESH LEMON CITRON, Old Jamaica Ginger Beer, OLD TYME GINGER BEER, Oogave Esteban's Cola, OOGAVE GINGER ALE, Oogave Grapefruit, OOGAVE, Mandarin Key Lime, OOGAVE ROOT BEER, Oogave Watermelon Cream, OPENCOLA, Oran-Soda, ORANGE CRUSH, Orangina, OUTOX, Pachmayr Pali Orange, PACHMAYR PALI ZITRONE, Parsi Cola, PAULANER SPEZI, Pee Cola, PEPSI, Pepsi Raw, PEPSI THROWBACK, Pepsi Wild Cherry, PERÚ COLA, Pett Cola, PHOENIX

12 Points

RIVELLA (RED), Rixdorfer Fassbrause Limonade, RIXDORFER ORANGE LIMONADE, Rockstar Energy Cola, ROCKSTAR RECOVERY LEMONADE, Rubicon Mango, SANBITTER, Sanpellegrino Aranciata, SANPELLEGRINO CEDRATA, Sanpellegrino Chino, SANTA CRUZ ORGANIC ROOT BEER, SAUER Rhabarberschorle, SCHWEPES

ARANCIA (ORANGE), Schweppes Ginger Beer, SCHWEPES RUSSIAN OR RUSSCHIAN WILD BERRY, Schweppes Sparkling Tea – Black Tea, SCHWIP SCHWAP, SeeZüngle Birnen (Pear), SEEZÜNGLE KIRSCH (CHERRY), SeeZüngle Träuble (Blackcurrant), SHLOER WHITE GRAPE, Shukran Cola, SINALCO COLA, Sipp Ginger

Technical Information

Latin	Afar	Kamba	Somali
	Afrikaans	Kikuyu	Sorbian, Lower
	Albanian	Kinyarwanda	Sorbian, Upper
	Asu	Koro	Sotho, Northern
	Azerbaijani	Kurdish	Sotho, Southern
	Basque	Latvian	Spanish
	Bemba	Lithuanian	Swahili
	Bena	Luo	Swati
	Bosnian	Luyia	Swedish
	Breton	Machame	Taita
	Catalan	Makonde	Taroko
	Chiga	Malagasy	Teso
	Cornish	Malay	Tsonga
	Crimean Tatar	Maltese	Tswana
	Croatian	Manx	Turkish
	Czech	Maori	Tyap
	Danish	Meru	Vunjo
	Dutch	Moldavian	Welsh
	Embu	Morisyen	Wolof
	English	Ndebele, North	Xhosa
	Esperanto	Ndebele, South	Zulu
	Estonian	Norwegian Bokmål	
	Faroese	Norwegian Nynorsk	
	Filipino	Nyanja	
	Finnish	Nyankole	
	French	Occitan	
	Frisian West	Oromo	
	Friulian	Polish	
	Ga	Portuguese	
	Galician	Romanian	
	Ganda	Romansh	
	German	Rombo	
	German, Low	Rwa	
	German, Swiss	Saho	
	Gusii	Samburu	
	Hungarian	Sami Northern	
	Icelandic	Sango	
	Indonesian	Sena	
	Interlingua	Serbian	
	Irish	Shambala	
Italian	Shona		
Jju	Sidamo		
Kabuverdianu	Slovak		
Kalaallisut	Slovenian		
Kalenjin	Soga		

Open Type Features	aalt	Access All Alternates	onum	Oldstyle Figures
	c2sc	Small Capitals From Capitals	ordn	Ordinals
	case	Case-Sensitive Forms	pnum	Proportional Figures
	ccmp	Glyph Composition / Decomposition	salt	Stylistic Alternates
	dnom	Denominators	sinf	Scientific Inferiors
	frac	Fractions	smcp	Small Capitals
	hist	Historical Forms	ss01	Stylistic Set 01
	liga	Standard Ligatures	subs	Subscript
	lnum	Lining Figures	sup	Superscript
	numr	Numerators	tnum	Tabular Figures
			zero	Slashed Zero

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