



Dutch
Windmills mill
all the Malted
barley for our
MILLSTONE
Whisky

Two bags
at a time
the grain
is hoisted
up the
windmill



Carefully
the grains
are poured
onto the
millstone
by hand.

The milled
grain is
waiting
to be
transported
back to the
Zuidam
distillery.



MILLSTONE

Dutch Single Malt Whisky



ZUIDAM DISTILLERS
BAARLE NASSAU - THE NETHERLANDS

TASTING NOTES:

Nose: Delicate tones of fruit and honey combined with vanilla and wood and a hint of coconuts.

Taste: Rich honey sweetness, delicate spicy notes and a long vanilla oak finish

MILLSTONE Dutch Single Malt Whisky
is distilled by:

Zuidam Distillers BV

Smederijstraat 5

5111 PT Baarle Nassau

The Netherlands

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Zuidam Distillers



MILLSTONE

Dutch Single Malt Whisky

MILLSTONE Dutch Single Malt Whisky is hand crafted in the traditional distillery that is owned and operated by the Zuidam Family. More than 50 years of experience in distilling of exclusive spirits and a constant search for perfection has led to the birth of this exquisite whisky.



MASHING the grain is done by adding hot water to the malted barley. The hot water triggers the enzymes to convert the starch from the grain into sugars. The process takes about 5 hours per batch. The resulting Mash is cooled to 20 ° Celsius and pumped into the fermentation tank.



THE FERMENTATION is done in small batches at a very low temperature to give this whisky its fruity flavors. The fermentation takes about 5 days. This is much longer than is customary but is essential to allow for the delicate flavors to form.



DISTILLATION, MILLSTONE Whisky is double distilled in handcrafted copper pot stills. The small stills have an extraordinary large copper surface if you compare them to the large stills used elsewhere. The extra contact between the alcohol vapors and the copper helps to eliminate any unwanted substances and also stimulates the formation of the complex and fruity esters. The small stills thus produce a very delicate and fruity new spirit.



AGING After the careful distillation the whisky is aged in small barrels. We use new barrels of American white oak as well as barrels that have previously held Bourbon and Olorosso Sherry. Because we use new barrels or that have been used only once and we store the barrels in a warm and dry warehouse the whisky ages rather quickly. The downside is that the evaporation losses are rather high. Typically the "Angels' Share" is between 4% and 5% per year.