

# MAGEN AVOT WHISKY TOUR OF SCOTLAND



Our Group sojourn in the Highlands of Scotland was not without incident.

Two days before departing we discovered the hotel we had booked had gone bust! Luckily we had not paid any deposits but had to scramble around for alternative accommodation- which we found.

Then there were also issues about the kosher catered meals we had ordered from Glasgow - a 2-hour trip each way. The food was fine and delivered on time BUT.. the hotel would not accept any food from outside caterers even though this firm had catered Gleneagles and Turnberry (the top Scottish Golf Hotels) and The Scottish Parliament.

But after renting another hotel reception room (a 30-minute drive away) for our evening meals all turned out fine in the end and we had a great time.

The party were offered Kosher Haggis with "tatties and neeps" and while I suspect it differed significantly from traditional haggis, we could not let the opportunity pass. The meal was finished off with "cloutie dumplings"

We visited five distilleries all offering a different perspective on the whisky making process. Some were small and family owned with distinctive reliance on older fashioned methods. Others were large slick operations part of huge public company conglomerates.

Those we visited were :-

Tomatin- see:[Tomatin Highland Whisky: Award-Winning Scotch Whisky](#)

Glenlivet- see:[Single Malt Speyside Scotch Whisky - The Glenlivet](#)

Glenfarclas- see:[Glenfarclas](#)

Cragganmore see:[Cragganmore Distillery | Cragganmore Whisky | Malts.com](#)

Glen Moray: [Contact us | Glen Moray](#)

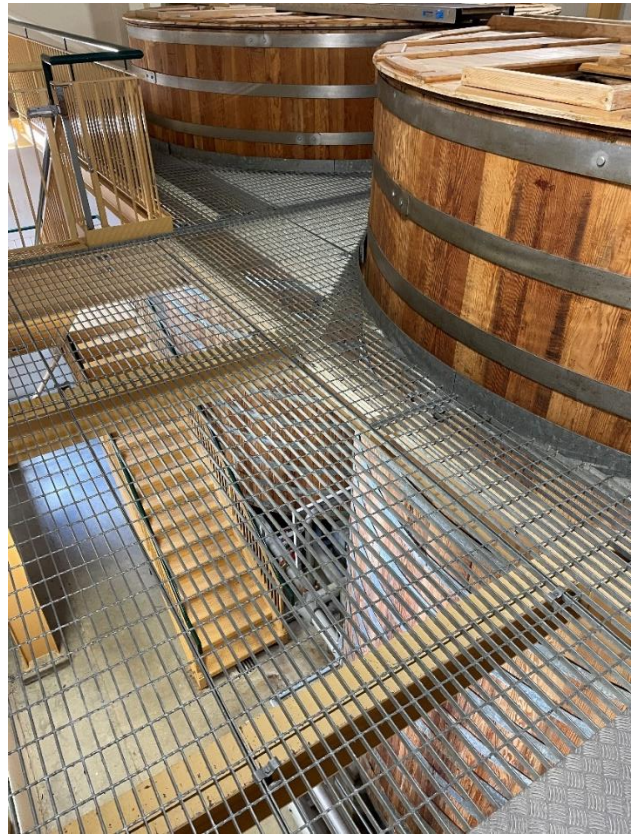


Each tour was finished by a tasting session of three of the different malts on offer.



Each one had its own distinctive features but after the third tour we knew as much as (and in some cases more than) the guides!

While the ingredients of whisky are identical (pure stream water, malted barley and yeast) the processes -especially the use of different flavoured casks during maturation - differ and give unique individual flavour tastes. The casks used have previously held sherry, bourbon, fino, madeira and other liquids which provide flavour and colour.



Each distillery takes water from its own local stream fed from the surrounding hills.

Whisky has to be matured for at least 3 years before it can be called whisky and it is usually 8-15 years old, but 21-, 25- and 30-year-old malts are common. The strength is usually 40% alcohol by volume but 46-48% and even 60% (cask strength) can be found.



The distillation process involves reducing the quantity of mash and increasing the alcohol level and the extraction of the best middle section ("the heart") for casking and bottling.

The extracts not used are recycled as animal feed , fertiliser or bio mass fuel. The vats where the process begins are huge- 60,000 litres- and stand 20-30 ft tall. The aroma given off is extremely pungent and yet the alcohol volume is only at 15% at this stage prior to the distillation in large copper vats

Each distillery had huge warehouses where vast quantities of maturing malt whisky was stored- some casks being up to 70 years old.



One distillery held no less than 177,000 casks of 250 litres each.

The older whiskies attract huge prices and are probably out of the range of the normal Magen Avot Kiddush. One 50 year old bottle of Glenfarclas was offered at £9000.



We had a spare few hours and a few of us took off for the delights of the seaside village called Lossiemouth. Stunning wide and empty beaches and luckily for us the sun was shining too.



All in all, a relaxing but action packed three day trip.  
Julian Pollard

# Magen Avot Speyside Distilleries



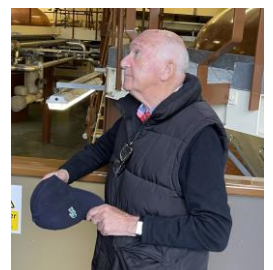


And then.....

Dinner 😊 🍴 🍷 ❤️









# More....Dinner 🍷 🍰 🍷







Home Sweet Home

