

THE MILK & HONEY DISTILLERY





The DISTILLERY



The Milk & Honey Distillery is Israel's first whisky distillery and it plans to issue its first edition, the Founder's Edition, in 2019. The distillery was founded in 2013 by a group of friends: whisky-loving, high-tech and startup entrepreneurs, who had a dream of a highquality, single malt Israeli whisky that would proudly stand alongside the world's leading brands. To achieve this, we do not cut corners or take any shortcuts: we joined forces with the late Dr jim Swan, a world-renowned master distiller, who also consulted several leading distilleries in the world. He served as our professional consultant and guided us throughout the setup process, formulating the recipe, specifying the equipment and selecting the raw materials.







We purchased the most advanced equipment and we consistently purchase the finest raw materials. Our casks are selected after a meticulous screening process and with thought and planning for years ahead. The distillery has the capacity to produce 700,000 liters of pure alcohol annually.

We decided to establish the distillery in Tel Aviv because we envisioned The Milk & Honey becoming an integral part of the Israeli alcohol and culinary scene. But more importantly, our desire to share our story with as many people as possible, including having them experience for themselves our unique copper stills, the scent of the malt as it cooks and the intoxicating darkness of the cask room. Thus, we recently opened our Visitor Center, an attraction for locals and tourists alike, people who like alcohol and are searching for a rich quality experience, along with tastings.

The CLIMATE



During most of the year, the Israeli climate is characterized by high temperatures and humidity. This allows our whisky to mature relatively quickly, so that even when it is 3 or 4 years old, it feels far more mature than its age, surprising the world's biggest experts.

In addition, Israel is blessed with four different climate zones, providing us with room to experiment. A fascinating playground is available with a variety of whisky aging possibilities, even outside the cask room at the distillery: from mountainous Safed to muggy Beit Shean, from the hills of Jerusalem to the Negev desert and the Dead Sea.



Purchase a PIECE OF HISTORY



Celebrating an important occasion?

Or do you simply want to make a whisky lover's dream come true?

We invite you to take part in making history with us in Israel's emerging whisky culture and to be one of our first partners in this special experience and enjoy the initial opportunity to purchase a full-sized cask (200 liters) from The Milk & Honey Distillery.

We are offering a limited number of first-fill ex-bourbon casks. Each cask will be filled with new-make, sweet single malt, which ultimately serves as the foundation for our final whisky. After filling, the cask will be



placed in the cask room at the distillery, where it will be closely supervised for the next three or more years.

As the owners of a cask at the distillery, you will be able to visit whenever you like to see how your cask is doing, to taste and feel how it is developing and upon request to receive a sample by mail.

After three years, you will need to decide, in consultation with us, whether to bottle the cask or allow it to continue aging.

The price will be divided into two payments, the first payment of 11,111 NIS will be payed upon signing, the second payment is the service price, will be at bottling day: 57 NIS for each 700ml bottle at 46%abv. An additional payment of 1,650 NIS for storage and insurance will be for every year after the first three.

It is going to be a wonderful process, filled with excitement and expectation, at the end of which you will have your own personal whisky edition.

* All the prices are before tax and VAT.





Come, join us for an exciting, wonderful and historical journey toward creation of quality Israeli single-malt whisky.

CREATE. EXPERIENCE. SIP. SAVOR.

M&H WHISKY DISTILLERY www.mh-distillery.com