

Whisky & Water

1. Fermentation gives *mash* (5-7% ABV)
2. Distilled to *low wine* (20-40% ABV)
3. Distilled again in *spirit still* for *new make spirit* (60-70% ABV)
4. Aged (3+ years) in wooden casks; loses *angel's share* to become *cask strength* (50-65% ABV)
5. Diluted before bottling to 40% ABV, “which changes the taste significantly”

“Whisky enthusiasts often also add a few drops of water to the spirit before drinking in order to further enhance the taste.”

