

Kilbeggan Distilling

250 Years Distilling Heritage

In the heart of Ireland's Midland
(Following Taken From Kilbeggan Website)

INGREDIENTS

Making traditional Irish whiskey requires just three ingredients – pure clean water, cereals of grain and barley and most importantly experience. Malted barley and grain is sourced and ground down to a rough flour known as grist. Pure natural Irish spring water is then added to the grist – known as milling in.

MASHING

Once the water is mixed in with the grist, the mixture is heated in the mash tuns allowing the starch in the cereals to convert to a sugar. This sugar liquid is known as wort which when cooled is drained and transferred to old wooden wash backs. The residual cereal is removed from the tuns by hand, as it has been done for over 260 yr.

FERMENTATION

Yeast is added to the cooled wort and the sugar mixture begins to convert to an alcoholic liquid. This liquid, called the wash, is measured regularly until the alcohol content is just right for distillation.

DISTILLATION

The wash is distilled to remove impurities and water. At Kilbeggan, we double distill in traditional copper pot stills to maintain the natural flavour from our raw ingredients. Our whiskey retains the smooth, sweet taste normally associated with Irish whiskey but it has its own distinct character.

The wash still increases the alcohol strength of the liquid, called the low wines. This is collected as it condenses and is distilled a second time in the oldest working pot still in Ireland, taking the alcohol content up further. Our Distiller then decides where to take the cut, which helps define our Irish whiskey.

MATURATION

Once the cut has been made, we fill ex-bourbon barrels and put them to sleep in our 260 year old warehouses. They rest here for at least 3 years, sometimes longer..

Tasting Method

Using this method you could look for three distinct sets of flavors or tastes in whisky

1st AROMA / NOSE

* Breathe over your glass with mouth & nose open to allow as much air as possible to reach your olfactory nerves! Swallow the air, and then slowly exhale and let your mind wander while deciding on the flavors you taste.

2nd PALETTE / TASTE

* Take a sip to your mouth, swirl & “chew” the spirit as you coat the inside surfaces of your mouth, again breathe through, swallow and exhale, again decide on tastes, flavors & textures.

3rd DILUTE & RE-TASTE

* Take the straw in your water glass and put your finger over the top, transport the water to your whiskey glass and drop in. The addition of a drop of water is known as “cracking” the spirit. This allows molecular bonds to break, freeing up a new range of aromas & flavors to be tasted and noted!

TRINITY HALL IRISH PUB

*Dallas' Whiskey Pub
Over 300+ Whiskies available on
the good days, sometimes fewer
after the weekend, with best
selection on delivery days!*



Suntory Beam Irish Whiskies From Kilbeggan Distilling Co.

*Introduced This Evening By
Paul Fenn ~ DFW Manager*



KILBEGGAN 40% ABV

Nose

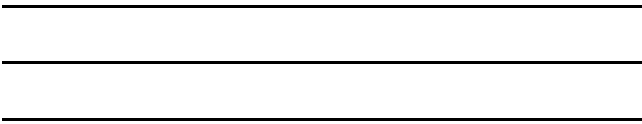
Sweet caramel, vanilla and toasted wood aromas. Delicate malt and clean grain become more apparent with time

Taste

Soft almond nougat, peach, caramel and vanilla flavours before finishing quickly with soft, light malt sugar flavours

Finish

Dryness persists alongside with some genuine woody oak tones



KILBEGGAN SINGLE GRAIN 43% ABV

Nose

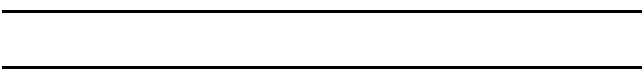
Coconut cream, vanilla, jellied fruit and summer red berries

Taste

Wafer-like biscuit sweetness, hazelnut and light spice with nice oak tannins drying on the side of the mouth

Finish

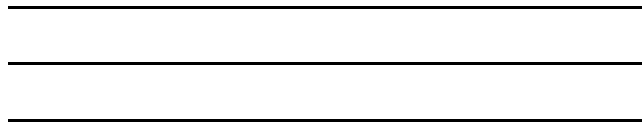
Crisp and fruity, glazed cherries drying with a lingering spice



TYRCONNELL 43% ABV

Aromas of roasted nuts, nougat, and mild oak precede a palate that is honeyed and rich in texture. The finish brings forth the malt component, allowing a keen graininess to move to the forefront. Drink neat, or on the rocks.

Also, adding a reasonable amount of water to the whiskey is an option, as it will allow the nuances and complexity of the whiskey to more clearly present themselves.

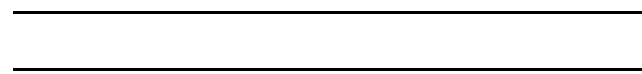


TYRCONNELL 15Yr Madiera 46% ABV

Nose: A very pleasant, light, lively nose, with gentle aromas of malt, pineapple, banana, light caramel, butterscotch pudding, and toasted nuts.

Palate: Fruity notes of red cherry, currant, bananas foster, and white grape juice kick things off, then salted butterscotch, thyme, and white pepper move in.

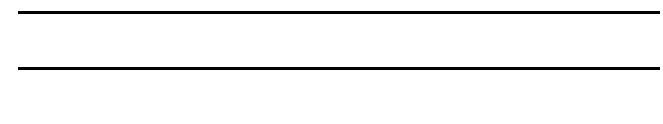
Finish long and tropical, with more pineapple and stone fruit tapering off to oak



CONNEMARA 40% ABV

An aroma of sweet barley with wafts of peaty smoke, kippers and well baked apple crumble.

Tastes of lightly honey sweet, subdued clean rather than sooty smoke with peaty vegetal notes, sweet barley water, light spice and vanilla oak.



CONNEMARA 12 YEAR 40% ABV

Bright golden color. Vibrant aromas of creme brulee, singed flowers, dense spices, and Provence herb soap follow through on a round, supple entry to dryish medium-full body with layers of praline, vanilla bean, and exotic peppercorns.

Finishes with very long, evolving honeyed cereal and grassy.

