

WHAT'S IN A DRAM?

Makes
£5 billion
per year*

SCOTCH
WHISKY

INGREDIENTS



Water



Barley



Oak Trees



Dramatic
Landscapes

MADE IN SCOTLAND

AGED **10,000** YEARS

You will need . . .

- WATER
- BARLEY
- OAK TREES
- DRAMATIC LANDSCAPES

Preparation in advance

FORM THE PEATLAND

Soak moss and other plants, store in damp conditions and leave to rise for 10,000 years. Healthy peatlands add flavour, filter water and provide flood protection, as well as being an excellent store for carbon.

Method

1: FILTER THE WATER

Squeeze rain clouds over fields and hillsides and allow water to filter through peat and other soils. If your rain is too acidic try reducing the release of carbon dioxide, sulphur and nitrogen into the atmosphere.

2: GROW THE BARLEY

Sprinkle barley grains over well managed, fertile soil and leave in a stable climate. If the mix is too wet and cost is an issue, try inexpensive natural solutions like planting trees to slow down water flow. To bring the whole thing to life, substitute pesticides with small birds and insects.

3: RE-USE THE OAK

To add interesting flavours, source oak barrels already used in other processes. In the 150 years it takes an oak tree to mature, it is an important home for wildlife. Be sure to re-use your barrels as 150 years is a long time to wait.

4: PRESERVE THE LANDSCAPES

Preserve dramatic natural landscapes and brand-defining species to evoke the deep connection with nature and promote a distinctly Scottish identity. Wild landscapes can also help to provide recreation and inspiration for staff and customers.

It's not just the whisky industry that relies on natural capital. **We all do.**

naturalcapitalscotland.com @ScotNatCap #ScotNatCap



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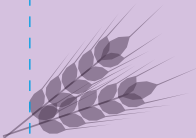
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