

Whisky x Dark Chocolate Pairing

August 15



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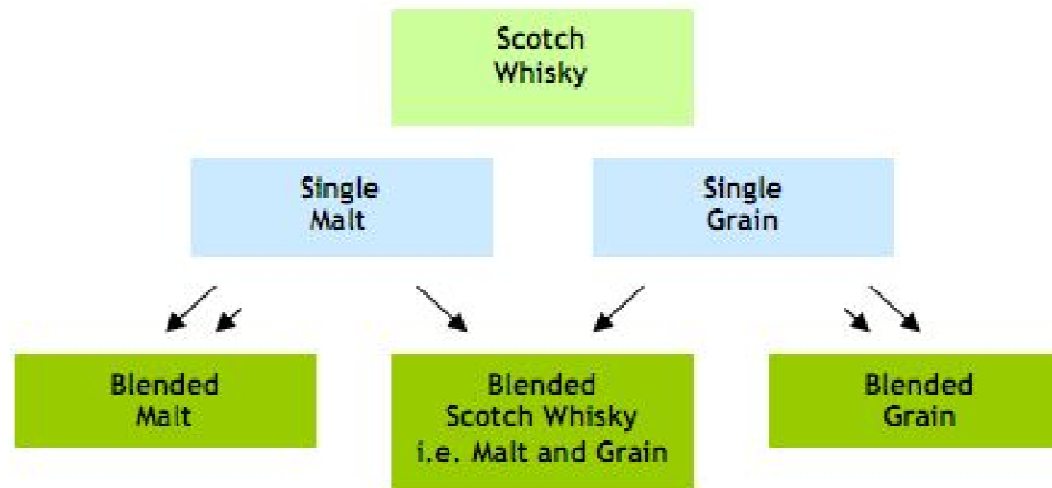
# Whisky? Whiskey? Scotch? Bourbon?

1. Scotch Whisky ie. Speyside Islay Highland Lowland
2. American Whiskey ie. Bourbon Single Barrel Tennessee
3. Irish Whiskey
4. Japanese Whisky
5. Indian, Welsh, Canadian, Australian

## Why Scotland?

1. There' s no limestone hence soft water
2. Rainwater from hillsides passing meadows
3. Well-kept wells for single malt
4. Simple ingredients for over 500 years - Barley and Water

### CATEGORIES OF SCOTCH WHISKY



# Steps of Making Single Malt Whisky

1. Malting the barley
2. Fermentation
3. Distillation
4. Filling the casks
5. Maturing in the casks
6. Bottling

## A Dram of Whisky Please....

1. Slightly more than teaspoon
2. Why dark chocolate
3. Add a bit of water for balancing

# Steps of Whisky Tasting

1. Appearance
2. Nose
3. Palate
4. Finish

# Glenfiddich 18 years



Oak



# Glenfiddich 21



Oak

# Glenfarclas 21 years



Oak

# Dalmore 18 years



Oak

**Laughter may be  
the best medicine,  
but a good bottle  
of whiskey makes  
a good band-aid.**



Thank You for being a part of our Whisky  
Journey!

Thank you!



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