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**BAR ACADEMY**

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R A I S E T H E B A R

# SCOTCH

## EVERYTHING YOU NEED TO KNOW

**FINDING EVERYTHING YOU NEED TO KNOW  
ABOUT SCOTCH HAS NEVER BEEN EASIER.**

This downloadable guide is your new go-to quick and easy way to access all the info you need on Scotch whisky, when you need it. Be that on a shift or brushing up on your knowledge during some down time, we have got you covered on all things Scotch, from tasting notes to food pairing.





# 6 KEY FACTS ABOUT SCOTCH

# TYPES OF SCOTCH WHISKY

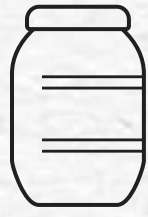
1

Scotch can only be made in Scotland



2

Scotch must be matured in oak casks for a minimum of three years and have a minimum ABV of 40%



3

Only three basic raw materials are used to make Scotch - water, cereals and yeast



4

A blended scotch whisky can contain over 100 different scotch whiskies (although usually between 20-40)



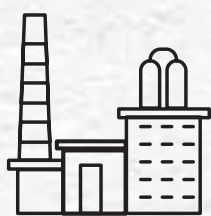
5

The age on a bottle of any single malt or blended scotch whisky refers to the youngest whisky used to make the product

12

6

There are over 100 distilleries in Scotland - every drop of scotch in the world will have come from one or more of them



## SINGLE MALT SCOTCH WHISKY

Produced using only malted barley at a single distillery by batch distillation in pot stills. It must be bottled in Scotland.

## SINGLE GRAIN SCOTCH WHISKY

Distilled at a single distillery but with the addition of other malted or unmalted cereals.

## BLENDED SCOTCH WHISKY

A blend of one or more single malt Scotch whiskies with one or more single grain Scotch whiskies.

## BLENDED MALT SCOTCH WHISKY

A blend of single malt Scotch whiskies, which have been distilled at more than one distillery.

## BLENDED GRAIN SCOTCH WHISKY

A blend of single grain Scotch whiskies, which have been distilled at more than one distillery.



# 6 TIPS TO PAIR FOOD AND SCOTCH

1

When deciding what whisky goes with what dish, think about the flavours the whisky can bring out in the food and vice versa. Never be afraid to experiment.



2

The flavours in the whisky and the food need to complement each other but don't always have to exactly match. For example, spicy foods often go better with a sweeter whisky.



3

Light whiskies such as HAIG CLUB™ tend to pair best with light dishes such as seafood, but surprising combinations such as TALISKER™ and oysters can also be magnificent.



4

Medium bodied, and richer whiskies tend to go better with gamey meats.



5

Full bodied whiskies go best with strong full flavoured dishes. For example, the smoky full flavoured JOHNNIE WALKER® BLACK LABEL goes very well with a cheese platter.



6

An important thing to remember when pairing food and whisky is not only the taste but the aromas and texture of the pairing.



## FLAVOUR PROFILES AND PAIRINGS TO TRY

### LIGHT AND FLORAL

**Flavour notes:**

Crisp and fragrant. Great as an aperitif with a clean, fresh aftertaste.

**Foods to pair:**

Lighter seafood, including raw preparations such as tartare, sashimi and sushi as well as cold-smoked salmon and various fruits de mer.

**Example brands:**

[Johnnie Walker 18 Year Old](#)  
[Glenkinchie](#)

### FRUITY AND SPICY

**Flavour notes:**

Medium-bodied. Soft fruit and honey. Good balance of sweetness and spice.

**Foods to pair:**

Delicate air dried hams such as Serrano ham or parma ham.

**Example brands:**

[Cardhu](#)

### RICH AND ROUNDED

**Flavour notes:**

Rich whiskies with deep, sweet flavours. Dried fruits and nuts, even sherry notes.

**Foods to pair:**

Soft cheese such as brie or goat cheese.

**Example brands:**

[Johnnie Walker Double Black](#)

### FULL BODIED AND SMOKY

**Flavour notes:**

Generally intense and powerful with a strong smoky flavour.

**Foods to pair:**

Smoked salmon however it is also the perfect complement to dark chocolate.

**Example brands:**

[Talisker](#)