



Micil Inverin Small Batch

BLENDÉD IRISH WHISKEY | 46%ABV | 700ML

A five-part peated blend with a triple cask finish. Inspired by Micil’s rich distilling heritage, it embodies the fruity spice of the finest Connemara ‘fuisce’ and the peat smoke of the illicit stills and kilns of Inverin.

All component whiskeys were sourced from Great Northern Distillery, Co. Louth.

WHISKEY STYLE	ABV	FILTRATION	COLOUR
Blended Irish Whiskey	46%	Non Chill	Natural
BATCH NO.	NO. OF BOTTLES	BOTTLE SIZE	
1/21	8,580	700ml	



Micil Inverin Blend Creation:

STAGE 1

The initial blend was curated by the Micil Distillery product development team from samples made available by the team at Great Northern Distillery. This process took place both at Micil Distillery and in the lab at GND over several sessions.

This process involved pre-determining an intended flavour profile which we felt would be elevated by our chosen finishing casks and deliver a whiskey which would be full-flavoured and textural with distinct peat smoke, diverse spices and a fruitful backbone.

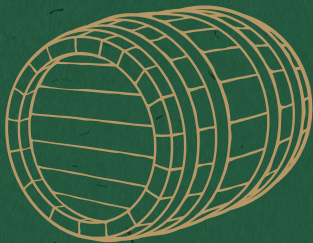
These components were blended/vatted before entering finishing casks which we sourced directly from selected cask providers across Europe. The chosen casks were 225 litre Pedro Ximenez casks and 140 litre re-charred Ex-Bourbon casks.

MICIL INVERIN BLEND:



STAGE 2

Our product development team sampled our maturing stock at 1 month, 3 months and 4 months and at this stage a decision was taken to add an additional component into the final blend to ensure maximum impact on the final character of the whiskey: 2017 Double distilled Malt initially matured in ex-bourbon and finished in GND selected PX Casks.



2017 DOUBLE DISTILLED MALT INITIALLY MATURED IN EX-BOURBON AND FINISHED IN GND SELECTED PX CASKS.

STAGE 3

On-site at Micil, we rested Micil Heritage Poitín in a 50 litre Virgin Spanish Chestnut Cask for 6 weeks. Our Heritage Poitín is created with 80% malted barley and 20% malted oats, with both grains peated during the malting process using turf from our family land in Inverin, Connemara.

We then disgorged the Poitín and sent the cask to GND to be filled with the 2017 Double distilled PX finish malt, imparting a hint of Connemara to the final product. After a 9 month finishing period for the PX and re-char ex-Bourbon casks, these components were vatted/blended together before being cut to 46%ABV for bottling.

MICIL INVERIN SMALL BATCH - BATCH 1/21:

47.5% MICIL INVERIN BLEND
FINISHED IN 1ST FILL
RE-CHAR
EX-BOURBON
AMERICAN OAK
140 LITRE CASKS
(16 CASKS)



47.5% MICIL INVERIN BLEND
FINISHED IN
PEDRO XIMÉNEZ
EUROPEAN OAK
225 LITRE CASKS
(10 CASKS)

5% DOUBLE DISTILLED MALT
FINISHED IN A 1ST FILL HERITAGE POITÍN
CHESTNUT CASK 50 LITRE CASK (1 CASK)
AND 1ST FILL PX 225 LITRE CASK (1 CASK)