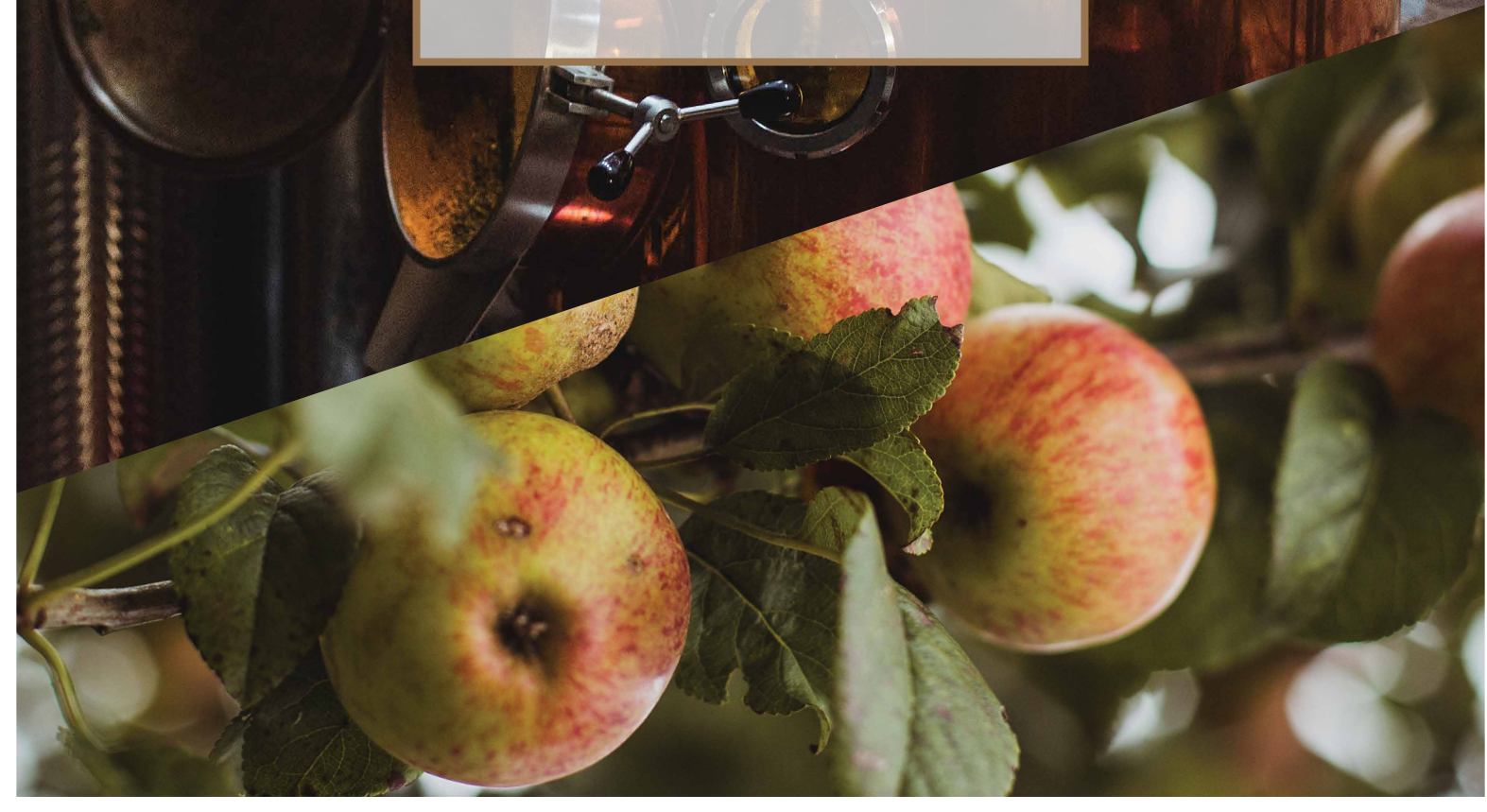




DÀ CÒHÌLE

*Established 1992*

Commissioned  
Brandy



Thank you for approaching Dà Mhìle to enquiring about commissioned brandy. Here at Dà Mhìle Distillery we can produce a custom brandy tailored to your needs. Whether it be apple, grape or another fruit.

At Dà Mhìle we have gained notoriety for our Apple Brandy, receiving 3 gold stars at the Great Taste awards in 2019.

To help you realise your brandy, please see below the options we provide.

### **Supply of Fermented Product**

You supply us with the cider / wine / fruit wine needed to fill the number of barrels you require.

The amount of brandy we can produce for you is dependant on a few key factors;

- The volume of fermented product you can provide
- The %ABV of the fermented product you can provide
- The quality of the fermented product you can provide

As a guide, you will need to supply us with 170LPA to fill one 225 litre cask. This figure allows for expected losses during production.

The total volume you need to supply will depend on the %ABV you have achieved with your cider / wine / fruit wine;

- At 6% ABV, we'd need approximately 2,800 litres
- At 9% ABV, we'd need approximately 1,900 litres

### **Distillation & Maturation**

The length of the distillation process will vary depending on the %ABV of the fermented product you supply and is charged at £400 +VAT per day. For example;

- At 6% ABV, distillation will take 5 days per barrel (£2,000 +VAT)
- At 9% ABV, distillation will take 3 days per barrel (£1,200 +VAT)

Once complete you will need to select a cask for your new make spirit.

Casks are a large determining factor in the final flavour of your spirit and some consideration should be taken over cask type and maturation time.

You can either supply us with a cask you would like your spirit aged in or liaise with us to source the best cask for your spirit. Casks come in a wide variety of sizes and prices.

Once filled, the barrel will be stored in our bonded warehouse for a recommended minimum of 2 years, alternatively you can ask to have it stored for longer.

Storage is charged at £40 per cask, per annum +VAT.



### Upon Maturation

You can request a sample of your brandy from the cask at any time. We will withdraw the sample and post it to you upon payment of duty and carriage.

After two years of maturation, you should expect a return of around 420 x 70cl bottles at 40% ABV per 225 litre cask\*.

When you decide the brandy is ready to be bottled, we offer a bottling service at a cost of £30 + VAT per case of 6 x 70cl bottles\*\*. This includes a bottle, cork, cap and simple label. Any special bottles, labels, caps etc will incur an extra charge to be discussed at the time.

Duty and associated taxes are payable at the time of bottling.

**\*return figures are not guaranteed due to the nature of cask aging and the angels share.**

**\*\*bottling prices are as of 2021 and may be subject to change by the time your cask is bottled.**

### Cost Breakdown

As a guide and working from our examples of providing the fermented product at either 6% ABV or 9% ABV, we have two contrasting examples below. Note that other %ABV and maturation time will have differing costs.

1.	(20 year old Brandy - More Costly)		
	6% ABV fermented product supplied		
	Distillation cost	£2,000	
	Sherry cask	£800	
	20 years storage	£800	
		Total	£3,600
	Expected return	330	(70cl bottles @ 40% ABV)
	Cost per bottle	£10.91	
2.	(2 year old Brandy - Least Costly)		
	9% ABV fermented product supplied		
	Distillation cost	£1,200	
	Ex-Bourbon cask	£250	
	2 years storage	£80	
		Total	£1,530
	Expected return	420	(70cl bottles @ 40% ABV)
	Cost per bottle	£3.64	

Final costs, after bottling & taxes;

1. = £23.96 +VAT\* per 70cl bottle @ 40% ABV
2. = £16.69 +VAT\* per 70cl bottle @ 40% ABV

**\*Calculated using Duty rates as of 2021 and no special bottles / labels etc.**



**Further Information**

Distillation, maturation and cask charges are all pro-forma. You will be required to fill out a customer form and sign a commissioned spirits contract before any production commences.

Bottling charges and Duty will be applicable upon maturation and those costs will be charged at the time of bottling.

We understand this is a lot of information. If you are interested in this service, we invite you to call us or email with any questions and would be happy for you to visit the distillery to discuss further with our distiller.

Initial inquiries:

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