



STILLERY

GANIC

Established 1992



ORGAN



We would like to start by thanking you for approaching us and enquiring about commissioned rum. Here at Dà Mhìle we can produce a custom rum tailored to your needs.

To help you on your journey please see below the recipe writing services we offer and then complete the accompanying 'Brief Form'.

Option 1. Dà Mhìle recipe writing

Dà Mhìle will write you a spiced or golden rum recipe based upon your brief. An initial sample batch will be produced for you to sample and make any suggested flavour alterations. Following this, a final sample will be produced.

Our own white rum must be used as a base and no fermentation or barrel ageing is included. Dà Mhìle will own this recipe, but you will get exclusivity; meaning this recipe will only be used for your rum and no one else.

Cost. £1,500.00

Option 2. Dà Mhìle recipe writing+

This option includes everything in option 1. With option 2 you will be tied into completing 5 commissioned batches and your recipe will be yours at the end of this period. At this point you can continue having your rum produced by Dà Mhìle or have the ability to move production if desired.

Cost. £3,000.00

Option 3. Develop your own recipe at Dà Mhìle

Start from the very beginning, sourcing the molasses, yeasts and deciding fermentation specification for your rum. Come and stay with us when we're running the initial distillations of your rum and get involved in the distilling process, along with tasting fresh from the still.

For aged rums, we'll help you source casks and provide samples as the spirit develops.

Spicing and sweetening options for both aged and white rums is included.

As with option 2, you will be tied into completing 5 commissioned batches of rum after which you can continue having your rum produced by Dà Mhìle or have the ability to move production if desired.

Cost. £6,000.00



Now that you have a rum recipe, you will need to decide what quantities you would like us to make for you.

We have small and affordable minimum order sizes, perfect for testing the water before increasing your volume. This is ideal if you are a smaller company that is unable to carry large quantites of stock taking up valuable space.

Our smallest runs are also a great option for special occasions like parties, weddings etc.

Indicative prices and batch sizes are below. Prices include alcohol duty and will be subject to VAT. The number of bottles produced can fluctuate +/- IO% from batch to batch. The numbers shown being an average.

Please note that these prices apply to recipe options #1 & #2 only. If you develop your own recipe at Dà Mhìle prices will be individually based on requirements.

No. of Bottles	Strength ABV	Price / Bottle
60	37.5%	£18.75
	40%	£19.40
	42%	£19.95
120	37.5%	£17.80
	40%	£18.45
	42%	£18.95
240	37.5%	£16.90
	40%	£17.55
	42%	£18.10
480	37.5%	£15.95
	40%	£16.60
	42%	£17.15

Once you have chosen your production volumes you will need to decide how you would like it bottled. The prices indicated include the bottling costs at Dà Mhìle. However you will need to provide the bottles, labels & packaging. We can recommend reliable sources upon request.

Note:

Prices could increase a little if your recipe includes expensive botanicals such as saffron, vanilla etc.

Cask aging can be added to recipe options #1 & #2 at an additional charge.

Once your price is agreed it is fixed until the end of the financial year (31 March). The only price increases would be if the chancellor increases alcohol duty, VAT or if there is a substancial cost increase in acquiring certain ingredients.

All orders are dealt with ad-hoc and we aim to complete your batch within 6 weeks of confirmation of purchase order.

Before any production commences, you will be required to fill out the "brief" form, new customer account form and sign our commissioned spirits contract.