



The Sustainable Spirit of North Wales

Just a stone's throw away from the Snowdonia National Park, is the picturesque village of Abergwyngregyn, home to the first whisky distillery in North Wales for more than 100 years. *Aber Falls Whisky Distillery* is located at the foot of its namesake, the famous Aber Falls waterfall, and just across from the beautiful banks of the Menia Strait, meaning it's never in short supply of one of the key distilling ingredients.





PREVIOUSLY A SLATE WORKS IN THE 19TH CENTURY AND A margarine factory during the world wars, its 6,000 sq ft site, which is easily accessible just off the A55, has been lovingly restored and refurbished, proving the ideal place to create quality spirits and demonstrate the passion and skill in the art of distilling.

The team of local distillers take great pride in putting Wales on the map for whisky production; they currently produce single malt and rye whiskies, made using genuine Welsh malted barley, with the first single malt whisky ready for release in 2020.

However, it's not all about the whisky; Aber Falls also offers a premium portfolio of award-winning gins and liqueurs, using sustainably sourced local ingredients and Welsh-inspired botanicals, including the famous Anglesey Sea Salt from nearby producer Halen Môn for its Salted Toffee Liqueur. The seven-strong must-try range includes premium Small-Batch, Welsh Dry, Orange Marmalade and Rhubarb & Ginger Gins, and Salted Toffee, Violet and Coffee & Dark Chocolate Liqueurs.



“We want to be as Welsh as possible but to do so we need to ensure we have sustainable supplies as our market expands.”

James Wright, Managing Director, Aber Falls Whisky Distillery

RAISING THE BAR

At a time when the origins of food and drink are increasingly important, sustainability and traceability is a top priority for the distilling team at Aber Falls, who not only utilise ingredients from the distillery's beautiful countryside surroundings for their products, but have also established strong links and partnerships with other Welsh businesses. The distillery's goal is to improve sustainability and drive the local economy and tourism trade.

“With growing appreciation for the provenance of food and drink, as well as a greater sense of responsibility to the environment, we should all be looking to achieve sustainability,” commented James Wright, Managing Director at Aber Falls Whisky Distillery.

Aber Falls is certainly doing its bit; Wright is in talks with the National Farmers' Union Cymru to establish local sources and trialling barley crops on farms in North Wales,

whilst also testing grain varieties at Bangor University's research farm.

Wright added: “You have to take a long-term view and adopt a strategy that will help sustain the business in the future; the more grain varieties that are grown in Wales, the greater the security of supply and the more expressions of whisky we can achieve. We want to be as Welsh as possible but to do so we need to ensure we have sustainable supplies as our market expands.”

REGIONAL SUCCESSES

Bringing this altogether has enabled Aber Falls to create outstanding spirits. Its success is proven not only by its achievements, including scooping the Daily Post's Business Start-Up Award, the Great British Food Award's Best New British Product, along with international accolades, but also by the fact that its gins and liqueurs have earned their spot on an array of drinks menus across the country, and can also be found on the shelves of many independent and grocery retailers across Wales, including Best Loved Hotels nearby.

If all this talk of whisky and gin has got you gasping for a glass, then it's time to discover the spirit of North Wales for yourself; the Distillery's Visitor Centre serves up tours and tastings between 12 and 4pm, seven days a week. ☒

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For more information:
aberfallsdistillery.com