INDRI

‘Indian Single Malt Is Underrated. This Affordable Whisky Shows Why’

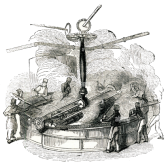
Forbes

Indri, named after the place where the distillery is located, is a small village situated in the catchment area of River Yamuna, nestled in the foothills of the mighty Himalayas. Indri or Indriya in Sanskrit also refers to the 5 senses: Smell-Taste-Touch-Sight-Sound. The malt distillery at Indri was set up in 2012. The distillery is also home for 6 traditional copper pot stills (designed and made in India) and 40,000 barrels. The extreme temperature of the Northern plains helps the malt spirit mature faster inside the barrels, naturally. This also means the angels happily take away their share and leave behind sweet tropical flavors and rich natural color. The distillery is proud to generate power for its consumption without using any fossil fuels.





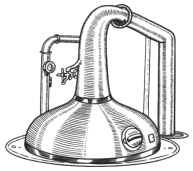
Germinating Only the finest-quality barley is steeped in water and spread out onto malting floors to germinate. To prevent heat from building up during the germination process, the barley is turned regularly to activate enzymes that will help convert starch into sugar during the mashing process. After about a week of germinating, the barley–now called green malt–goes to the kiln to dry. This halts the germination process. During the roasting process, heat is maintained below 70° C to keep the enzymes active.



Mashing The dried malt is then ground into a course flour called grist. The grist is mixed with hot water in the mash turn in three stages, with temperatures starting at 67 degrees C and rising close to boiling point. Stirring the malt helps convert the starches into sugar. After mashing, the sweet, sugary liquid that results is called wort. The spent drains–known as the draff–are processed into cattle feed.



Fermenting To begin the fermentation process, the wort is cooled to 20 degrees C and pumped into washbacks. Yeast is added, which feeds on the sugars, producing alcohol and small quantities of other compounds known as congeners. During this process, carbon dioxide is produced and the wash froths vigorously. To prevent overflowing, revolving switchers cut the heat of the liquid. After two days, the fermentation subsides. At this point, the wash is about 6-8% alcohol.



Distilling The shape of the pot has a mysterious, but important influence in the making of the malt whisky. In the distillation process, the still is heated to below the boiling point of water as the alcohol and other compounds vaporize and pass over the neck. The distillate passes through large copper coils immersed in cold water, where the vapor is condensed into a liquid. The wash is distilled twice: in the first stage, it is done to separate the alcohol from the water, yeast, and residue. The distillate from the wash still, known as low wines, contains about 20% alcohol by volume. This is used for the second distillation in the spirit still. The distillate coming out of the condensers of the spirit stills contains three types of liquid; Heads, Tails & the Heart. Only the pure center cut or the heart of the run, which is about 68% alcohol by volume is finally collected in the spirit receiver as new make spirit.



Maturing The stillman tests and judges the distillates. The newly distilled, colorless and fiery spirit is reduced to maturing strength, 63% alcohol by volume. It is then transferred into oak casks which may have previously contained wine, bourbon, or sherry. The maturation process begins, and the whiskey becomes smoother, gains flavor, and color from the cask. During this phase, some of the higher alcohols turn into esters and other complex compounds, which subtly enhance the whisky’s unique flavor.



Trini Single Malt Indian Whiskey

Trini – The Three Wood, is curated by the master craftsmen at Piccadily. This remarkable Single Malt is made from indigenous six-row barley grown for hundreds of years in Rajasthan, matured in selected barrels, and blended carefully to bring out the individual contribution of each wood (first fill Bourbon, ex-French wine and PX Sherry Casks) without overshadowing the original whisky profile. Non chill filtered with no color added.

The aroma is gentle and mellow. Black tea, caramelized pineapple, oak, vanilla, honey, raisin, and sweet cherry. Smooth and warm with flavors of gentle spice. Woody, nutty and a slowly deepening, full-mouthed feel.

Best of Category - ADI's International Spirits Competition 2025
90 Points - Gold - USA Spirits Ratings 2024
Best World Whisky in Canada - Whiskey Explorer Awards 2024
Gold - Tokyo Whisky & Spirits Competition 2023



Agneya Single Malt Indian Whiskey

Agneya (UG-nee-YAH), derived from the Sanskrit word meaning "belonging to fire", is a lightly peated single malt whisky matured in sherry and bourbon casks, where depth and complexity unfold to embody the very essence of fire and wood. It is one of India's most refined and elegant whiskies, balancing its complexity with notes of nuttiness and ripe fruit, followed by a gentle smokiness on the palate.

Delicate hints of chocolate undertones intertwined with subtle vanilla sweetness; a touch of spice, dried apple and apricot. Notes of fruit jam and peat dust with eart undertones. Mango, ripe banana, rich toffee, and light spice followed by a warm embrace of dried peat smoke. Melon adds a refreshing twist, while a sweet, fruity essence lingers with a soft, rounded smokiness.

94 Points - Gold – World Whiskies Awards 2026
90 Points - Gold - USA Spirits Ratings 2025
Gold - Spirits Business World Whisky Masters 2025