# Article information:

Truth or Myth: Salty Aromas of Seaside Distilled Scotch  
<https://theneatglass.com/3-15-2023-for-serious-whiskey-drinkers-duplicate-1/>

# Article summary:

1. The belief that scotches aged near the coast have a salty aroma due to the sea air is a myth.

2. Salt cannot get into sealed barrels, and modern barley processing eliminates any possible trace of salt.

3. Salty air comments in professional sensory evaluations are not a proven attribute of spirits made/aged near the sea.

# Article rating:

Appears moderately imbalanced: The article provides some useful information, but is missing several important points or pieces of evidence that would be required to present the discussed topics in a balanced and reliable way. You are encouraged to seek a more balanced perspective on the presented issues by exploring the provided research topics and looking at different information sources.

# Article analysis:

The article "Truth or Myth: Salty Aromas of Seaside Distilled Scotch" by George F Manska, CR&D Arsilica, Inc. challenges the commonly held belief that scotches aged near the coast have a salty aroma due to the sea air. The author argues that salt has no smell and it is unlikely for salt to get into sealed barrels during the distillation process. The article also questions whether any critic has ever discussed the latent aromas of rotting fish and dead algae in scotch from coastal areas.

While the article provides some interesting insights, it is important to note its potential biases. The author's company sells NEAT glasses, which are designed to enhance the sensory experience of drinking spirits. Therefore, there may be a promotional aspect to this article as it seeks to challenge commonly held beliefs about scotch aromas and promote the use of NEAT glasses.

Additionally, while the article raises valid points about how salt could not get into sealed barrels during distillation, it does not consider other factors that could contribute to a salty aroma in scotch from coastal areas. For example, it is possible that the water used in distillation contains trace amounts of salt or that barrels are washed with saline water before use.

Furthermore, while the author questions whether critics discuss the latent aromas of rotting fish and dead algae in scotch from coastal areas, this seems like a strawman argument as critics are likely referring to a subtle hint of saltiness rather than an overpowering smell of decay.

Overall, while this article provides some interesting insights into the science behind scotch aromas, readers should approach it with caution and consider potential biases and missing points of consideration.

# Topics for further research:

* Does water used in scotch distillation contain salt?
* Are barrels washed with saline water before use in scotch production?
* What factors contribute to the aroma of scotch aged near the coast?
* How do different types of barrels affect the aroma of scotch?
* What is the role of peat in scotch production and its aroma?
* How do different distillation methods affect the aroma of scotch?

# Report location:

<https://www.fullpicture.app/item/d74ed90ee62d46262d346bd3004c4f1f>