

OUR SUSTAINABLE PRACTICES



Renewable Power

No fossil fuels are burned during the making of our spirits. Instead, the distilleries rely on the chaff from the barley and rice for energy. This results in a production process that operates on 100% renewable energy. We are proud to export 3 megawatts of renewable energy to the grid.



Six Row Cultivation Method

Described in the ancient Hindu texts called the Rig Vedas (1500 BC), barley has been grown for hundreds of years in the inhospitable Rajasthani desert climate. For the production of the finest spirits, Piccadilly only uses barley that is cultivated using an indigenous six-row method, which relies on organic and sustainable principles. Six-row cultivation brings smaller yields than other cultivation methods, and it lends a fruity, distinctive taste to our spirits.



Sustainable Farming

No groundwater is extracted and no chemical fertilizers are used during the farming process. Farmers re-use and recycle barley seeds every year. The leftover material from the spirit manufacturing process is not wasted but reused for cattle feed.