Once a dry US state with illegal moonlighting. Today it is produced quite legally. Join us on a traveling EXCLUSIVE road trip to North Carolina's distilleries.
When National Prohibition ended in 1933 in the United States, North Carolina stayed two more years - until 1935 - dry. So while there was officially no schnapps to buy, the moonshiners got to work. Especially at night they produced hard liquor. In the light of the moon, so to speak. Today, distilling in small distilleries is not only legal, it has experienced a new boom and has almost become a craft. New distilleries open every year producing gin, rum, whisky, vodka and moonshine (a slang term used during Prohibition to refer to strong and illegally produced alcoholic beverages). Many North Carolina distilleries offer tours. But don’t forget when you visit and register for the tasting: In the USA, alcohol can only be legally bought and drunk from the age of 21.
CHARLOTTE: GREAT WAGON ROAD DISTILLING

In the largest city in the US state of North Carolina (http://www.visitnc.com), in Charlotte, the family tradition is used for distilling. More than 60 years after his grandfather in Ireland (https://reisenexclusiv.com/irland-quiz/) arrested for making Poteen, a barley liquor, Ollie Mulligan follows in his footsteps. But this time completely legal. The same Irish moonshine recipe that has been in the family for generations is still used today. In addition to the classic, Rúa single malt whiskey - the Irish expression for red single malt - vodka and whiskey are also matured in the Great Wagon. So, off to Charlotte and try a drink or two there - if you are 21 years old. If you’re lucky, you’ll even be treated to live music three times a week.

NORTH WILKESBORO: COPPER BARREL DISTILLERY

Copper Barrel Distillery (http://copperbarrel.com) is not only the first legal moonshine distillery in Wilkes County, but also the first in the world to produce a "legal" beverage using a direct steam injection process. Instead of neutral grain spirits, Copper Barrel uses grain from North
Carolina farms and mills and well water from a crystalline rock aquifer. That sounds exciting? Then on to the tasting tour, which details Moonshine's complex and appealing flavor profile.

**BENSON: BROADSLAB DISTILLERY**

For five generations, Moonshine has been made in Benson in a 500-gallon copper still. Master distiller Jeremy Norris uses his grandfather's recipe for the Moonshine. [Broadslab](http://broadslabdistillery.com) offers tastings and tours alongside its Legacy Shine, including Reserve Whiskey and Carolina Coast Rum, while visitors learn how and why the premium products are made, but the family's recipe remains hidden. But during the tasting you can try to find out for yourself which ingredients are in the good stuff.

**BOSTIC: BLUE RIDGE DISTILLING COMPANY**

cookies
The Blue Ridge Distilling Company ([https://www.defiantwhisky.com](https://www.defiantwhisky.com)) speaks of a revolution in the whiskey world. Defiant is the flagship brew at the Bostic distillery. The spirit with the bold brand name is an award-winning barley-based whiskey made from pure mountain water and aged in spirals of white oak instead of casks. The special thing about the Defiant: It consists of only four ingredients. The best way to find out whether this is revolutionary is to visit the distillery.

OUTER BANKS: CRAFT DISTILLERY IN MANTEO

It gets more daring in terms of taste in the north-east of North Carolina - on the beautiful Outer Banks, the offshore island chain. From molasses to glass, in the original »From Molasses to Glasses«, is the catchy slogan of the only distillery in downtown Manteo. In keeping with the pirates who roamed the Outer Banks, rum is the main spirit made at the Outer Banks Distillery ([https://outerbanksdistilling.com](https://outerbanksdistilling.com)). Strains in the Kill Devil series include gold, silver, and an unusual combination of pecan and honey.