



Single Malt Whisky *“Tamba” 2023 2nd edition*



This is the forth single malt “Tamba” with a focus on a bland Japanese wine “Tamba Wine”. This wine is produced in the same district as our Tamba Distillery. Barrels used for aging their wine were passed down to the distillery and reused for aging Tamba single malt whisky.

Kizakura Tamba Distillery

Kizakura Tamba Distillery locates in Tamba Sasayama city in Hyogo. This area is a good location producing natural foods such as black beans and chestnuts. The city is also famous as the origin of “Tamba Toji”, a master brewer of Japanese sake.



Kizakura Tamba Distillery is surrounded by the deep green of the “Tamba forest” at an altitude of about 300 meters. The climate unique to the basin, such as clean air, an annual temperature difference of over 30 °C, and humidity high enough to cause fog. High-quality soft water suitable for brewing sake, which is also ideal for making Kizakura whisky. Every single condition could be a key element to make whisky pursuing our ideal.

Tasting Notes

Color

Gold brown

Aroma

Wheat fied, Osmanthus, hot apple tea, shortbread, honey

Flavor

Dried mango, sweetness reminiscent of wood and candied apple, modest astringency with a hint of spiced

Finish

First touch is fruity and smooth. Well balanced with tartness, spiced and astringency based on woody sweetness.

Category:

Single malt whisky

Release: 2023

Prefecture: Hyogo

ABV: 47%

Volume: 700ml

