



## Single Malt Whisky “Tamba”



Since the start of Whisky production in 2018, we have been developing our senses and skills. This is our first single malt whisky available year-round. Key malt is aged in bourbon barrels, and various malts aged in Mizunara, Sherry etc. are united, having bright fruity aroma and mouthful flavor.

### 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

Bright gold

Aroma

Butter cookies, honey, spice, green apple, pear, moderate fragrant wood

Flavor

Sweetness like caramelized sugar candy or honey, pineapple, roasty maltiness, dry wood, subtle peaty notes, astringency

Finish

Cocoa powder, bitter chocolate, grainy, subtle incense

### Recommended way to serve

Neat, twiceup, highball

Category:

Single malt whisky

Release: 2025

Prefecture: Hyogo

ABV: 47%

Volume: 700ml

Non-chillfiltered,

Non-colored

