



Single Malt Whisky *“Tamba”* *Japanese Sake Cedar Cask Finish*



This is a single malt whisky finished in Japanese sake cedar casks used for maturing Japanese sake in Kizakura. Striking, refreshing cedar wood aroma makes you feel like walking along a path in the forest on a sunny day. This was born by the synergy of Sake and whisky making that only Kizakura can do.

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.

Category:

Single malt whisky

Release: 2025

Prefecture: Hyogo

ABV: 47%

Volume: 700ml

Non-chillfiltered,

Non-colored



Tasting Notes

Color

Pale straw

Aroma

Vivid cedar forest, conifer leaves, tart apple, honey, cream pie

Flavor

Refreshing cedar wood, sweetness like apple or apricot, dried pineapple, stir-fried cereal, demerara sugar

Finish

Roasted coffee beans, warm grain, sense of evoking in traveling to a cypress bath at a hot spring hotel

Recommended way to serve

On the rock, highball