



## Single Malt Whisky “Tamba” 2024 2nd edition

This is the sixth single malt “Tamba” supervised by our whisky ambassadors, Mr. Kitahata (Owner of Bar Silver Moon) and Mr. Kuranuki (Representative of Bar Lag Wagon). Peat malt aged in Sherry casks is the key malt, and blended several kinds of malts with their eyeopening sensation.

### 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

Amber

Aroma

Nutty, aromatic woods, custard, vanilla, a hint of orange peel and menthol

Flavor

Baked pineapple and orange, dried mango, toast and honey

Finish

middle, astringent like cinnamon and ginger, smoke



Category:

Single malt whisky

Release: 2024

Prefecture: Hyogo

ABV: 47%

Volume: 700ml

Non-chillfiltered,

Non-colored

