



Single Malt Whisky “Tamba” 1st edition

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

Yellow gold

Aroma

Slightly caramelized honey, apple pie, wafty smoky

Flavor

Light, apple, muscat

Finish

Moderate smoky scent, cream, herb

Total

Unique aroma like apple pie and vanilla with slightly smoky favor. It reminds of a spring Tamba forest with full of budding trees.

Recommended way to serve

Neat - enjoy its aroma and flavor directly slowly!



Category:

Single malt whisky

Release: 2022

Prefecture: Hyogo

ABV: 47%

Volume: 700ml

