GYOKUTO 2022 EDITION



BLEND

70 46° DISTILLERY SABUROMARU

TECHNICAL INFORMATION

- Aged in heavily charred barrels, three different types of sherry casks and Japanese wine barrels
- Double distilled in a pot still
- Non-colored, non-chill filtered

TASTING NOTES

NOSE	Powerful - Smoky
PALATE	Luscious - Peat, red fruits
FINISH	Long - Cacao, peat

BRAND'S OTHER PRODUCTS



WHISKIES | SINGLE MALT

FAR EAST OF PEAT 6TH BATCH

70CL / 50°



WHISKIES | SINGLE MALT

FAR EAST OF PEAT 5TH BATCH

70CL / 50°



WHISKIES | SINGLE MALT

SABUROMARU THE EMPEROR

70CL / 48°



WHISKIES | BLEND

THE SUN

70 / 48°