

# Okayama Triple Cask

JAPAN



70CL - 43°

Distillery Miyashita

TECHNICAL INFORMATION

- Made with 100% local raw materials, using two-row barley growing next to the Miyashita distillery and 100-meter deep water from the Asahikawa spring
- Aged in a combination of three barrels: sherry (Pedro Ximénez), brandy, and the very rare Mizunara (a Japanese wood)

TASTING NOTES

NOSE		Full - Ripe red fruits
PALATE		Gourmet and complex - Toasted wood, mild spices
FINISH		Delicate - Cocoa, vanilla, caramel

BRAND'S OTHER PRODUCTS



WHISKIES  
OKAYAMA

70CL / 40°