

Taragawa White

Product features:

Product Type: Japanese rum
Category: Molasses base
Alcohol: Alc. 40% Vol.
Format: 70cl bottle
Producer:
Region: Pref. of Okinawa
Tasting temp.: Cold to room temp.



Product short description:

This Japanese rum comes from Okinawa. It is distilled twice. A gourmet experience with lingering aromas of tropical fruit and vanilla.

Fresh, tropical, complex and rich.

70cl - alc. 40% vol.

Product description:

Production process : Double distillation using a hybrid still. This method comprises a first distillation under vacuum, followed by a second distillation under normal atmosphere.

About the distillery : The Okinawa Archipelago is located in the far south of Japan, in the Philippine Sea, thanks to a subtropical climate. The islands are widely famous for their paradisiac beaches, pineapples and, of course, sugarcane. Taragawa rum is produced by the distillery Taragawa, located on the Miyakojima Island in the archipelago. The distillery has been producing sake for over 70 years and started producing rum in 2018. Locally sourced sugarcanes have grown in the fields next to the distillery. Following a very thorough process, the distillery carefully selects and uses only the best ingredients to obtain this very rich and round rum.

Detailed tasting notes : The aromatic profile is defined by fresh notes on the nose, characterized by accents of pear and vanilla. A gourmet experience with nuances of passion fruit and fresh cane. The finish is long, leaving lingering aromas of tropical fruit and vanilla on the palate. This particular distillation approach, combined with the selection of ingredients, probably contributes to the complexity and richness of the aromas present in this rum. The combination of fruity, floral and spicy notes creates a distinctive tasting experience.