Taragawa Bourbon Cask



This Japanese rum comes from Okinawa. It is well-balanced with sweet notes of vanilla and caramel.

A rum aged 5 months in bourbon barrels, complex and gourmet.

??? ????? ????????
70cl - alc. 46% vol.

Product Type: Japanese rum
Category: Molasses base
Alcohol: Alc. 46% Vol.
Format: 70cl bottle
Producer: Taragawa
Region: Pref. of Okinawa
Tasting temp.: Cold to room temp.

Production process : Made from molasses produced from sugar cane. This Rum undergoes double distillation in a hybrid still, with a first distillation under vacuum and a second under normal atmosphere. After this stage, the rum is aged for 5 months in bourbon barrels and is not cold-filtered.

About the distillery : The Okinawa Archipelago is located in the far south of Japan, in the Philippine Sea, thanks to a subtopical 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 : Tasting notes reveal a fresh, fruity nose, with hints of banana and passion fruit. The palate is described as complex and gourmand, offering flavors of vanilla and sweet spices. The finish is persistent, leaving aromas of white pepper and tropical fruit on the palate. The balance between fruity, spicy and woody elements creates a rich, nuanced tasting experience for rum lovers.