

Tarukura Mizunara



A rice shochu produced by Kuma Shochu's "Oishi Shuzo", aged in Mizunara casks made by Japan's only Western-style cask maker, Ariake Sangyo.

A rice shochu aged for two years in Japanese oak barrels

?? MIZUNARA ??????????
50cl - alc. 42% vol.

Product Type: Shochu
Alcohol: Alc. 42% Vol.
Format: 50cl bottle
Producer: Ariake Sangyo
Region: Préf. de Kumamoto
Region: Préf. de Kumamoto
Tasting temp.: Cold to room temp.

Detailed tasting notes : Shochu aged in Mizunara casks has unique characteristics. Indeed, these casks impart sweet, fruity aromas to the shochu, such as vanilla, Mont Blanc, pear and banana, creating a complex, rich fragrance. In terms of flavor, this shochu has a sweetness reminiscent of vanilla and nuts, with spicy notes, offering a smooth mouthfeel and a deep, refined taste. The color of shochu aged in Mizunara casks turns amber as the wood components dissolve in the shochu. Barrel aging eliminates impurities, resulting in a smoother, more sophisticated flavor. What's more, the cask's fine pores allow oxygen to penetrate, further enhancing the shochu's flavor.

Tasting advice : This shochu can be enjoyed as a special drink thanks to its unique flavor and aroma. It is best enjoyed neat or on the rocks.

Translated with DeepL.com (free version)About the project : The tradition of ageing distilled beverages is relatively recent in Japan and, although it was adopted almost a century ago, particularly for whisky, it is quite directly inspired by Western habits. It is in this context that this very innovative project, called "Taruski", was launched by the current director of Ariake Sangyo, Nobuyuki Odawara. Driven by the spirit of innovation that characterises his family, his objective is to move towards the use of local wood species in order to see the emergence of a new generation of spirits marked with a pure Japanese identity. We would like to take you on a journey to discover its latest experiments, the fruit of collaboration with the Oishi Shuzo shochu distillery in Kumamoto. Let's discover Tarukura Kuri, Tarukura Sakura and Tarukura Mizunara !