

Tarukura set

A box containing 3 rice shochus aged for 2 years. Tarukura Kuri in Japanese chestnut casks, Tarukura Sakura in Japanese cherry casks and Mizunara in Japanese oak casks.

50cl - alc. 42% vol.

Product Type: Shochu

Category: Kome (rice)

Format: 50cl bottle

Producer:

Region:

Tasting temp.: Cold to room temp.



About the Tarusky 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 based fairly directly on Western habits. This is the background to the highly innovative “Taruski” project spearheaded by Ariake Sangyo's current CEO, Nobuyuki Odawara. Driven by the spirit of innovation that characterizes his family, his objective is to move towards the use of local wood species, with the aim of seeing the emergence of a new generation of spirits marked by a pure Japanese identity. We'd like to take you on a voyage of discovery of 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!