

Tarukura Sakura



The nose is fresh, delicate and very present. It evokes slightly woody and smoky notes, but also fruity, floral and vegetal. The palate is supple and silky, almost creamy, returning to fruity notes. It becomes spicy and warm with a round and spicy finish.

A two-year old rice shochu in a Japanese cherry barrel

?? SAKURA ??????????

50cl - alc. 43% vol.

Product Type: Shochu

Alcohol: Alc. 43% Vol.

Format: 50cl bottle

Producer: Airake Sagyo

Region: Préf. de Kumamoto

Tasting temp.: Cold to room temp.

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 and Tarukura Sakura !