

# Tarukura Kuri



The nose is both light and deep, evoking roasted cereals, hazelnut, cocoa and chestnut. The palate is soft, unctuous, with complex notes of undergrowth and mushroom. It becomes warm and spicy, drier. In the end, a nice balance between sweetness and bitterness.

**A two-year old rice shochu in Japanese chestnut casks**

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50cl - alc. 42% vol.

Product Type: Shochu

Alcohol: Alc. 43% Vol.

Format: 50cl bottle

Producer: Airake Sagyo

Region: Préf. de Kumamoto

Tasting temp.: Cold to room temp.

**Detailed tasting notes :** This shochu reveals a light yet deep nose, with aromas of roasted cereals, hazelnut, cocoa and chestnut. On the palate, it's smooth and creamy, with complex notes of undergrowth and mushroom. Tasting evolves towards warm, spicy flavors, gradually becoming drier. The finish reveals a fine balance between sweetness and bitterness.

**Tasting recommendations :** To fully appreciate this shochu, we recommend that you enjoy it at room temperature or slightly chilled. You can also try it on the rocks to soften its spicy notes, or dilute it with hot or cold water to attenuate the alcoholic notes. Pair it with delicate dishes such as sashimi, sautéed mushrooms or mature cheeses to enhance its complex aromas.

**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 and Tarukura Sakura !