



AKASHI 4 YEAR UMESHU CASK AGED SINGLE MALT

AKASHI, JAPAN

Eigashima has been producing high quality ex-bourbon barrel aged umeshu / plum wine for decades. This unique barreling offsets the sweetness of plums and adds a body and depth in flavor more similar to artisanal brandy. This release is Eigashima's classic single malt whisky aged 3 years in ex-bourbon casks and then finished for 1 year in house seasoned ex-umeshu casks.



TASTING NOTES

Crisp with a delicious maltiness and hints of vanilla. A mellow and soft texture balanced by white chocolate & almond notes.

ALCOHOL

50% ABV

BASE

MALTED BARLEY

STILLS

COPPER POT

SIZE

750 ML

STYLE

SINGLE MALT

AGING

4 YEARS

CASK TYPES

EX-BOURBON & 1 YR UMESHU CASK

EIGASHIMA DISTILLERY

Eigashima Shuzo is one of Japan's oldest family-run distilleries with 100 years of whisky-making experience. Established in 1679, Eigashima was once considered among the top 100 corporations of the Meiji era of Japan. Now Eigashima is lovingly known as "Japan's Micro Distillery" having just recently hired their 7th full-time employee.

Eigashima has been making sake and shochu with Japanese traditional craftsmanship since 1888, and as the first distillery to obtain a license to make whisky in Japan in 1919, is a true pioneer in its field. Known for its clean air and water, the city of Akashi is located in close proximity to Kobe and is the only distillery in Japan situated closely to the sea.

With "HONESTY" as the company motto throughout the centuries, Eigashima's ninth generation leader, Mr. Hiraishi has uncompromising standards for each drop of his beautiful products.



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