



AKKESHI 'SHOMAN' BLENDED WHISKY

HOKKAIDO, JAPAN

This is the eleventh release in Akkeshi's now infamous Twenty-Four Season series. Shoman which is the eighth season in the solar year, represents a time when life is beginning to flourish after the thaw of winter. Shoman comes from the phrase "nature thrives" when crops begin to yield new growth, promising a fruitful harvest. In Akkeshi the cherry trees' leaves have begun to turn a pale pink, signaling the full beauty of spring that is to come. This malt and grain blended whisky uses whisky matured in Hokkaido Mizunara its main blending element that is vatted with whisky matured in a variety of barrels including ex-rum casks. This blend sits right at the crossroads of savory and sweet with golden apple, muscat grapes, and tropical fruits that intermingle with charred wood, maple bacon, and white pepper.

ALCOHOL
48.0% ABV

BOTTLE SIZE
700ML

AGED
NAS

AVERAGE AGE OF WHISKY
3+ YEARS

STYLE
BLENDED WHISKY

PEATED
YES

SPECIAL NOTES
11TH RELEASE IN AKKESHI'S "24 SEKI SERIES"

BARRELS
HOKKAIDO MIZUNARA BARRELS, EX-BOURBON, SHERRY, RED WINE, AND RUM CASKS



HOKKAIDO AKKESHI DISTILLERY

Located in Japan's northern most island of Hokkaido and further east than any other distillery in the country, the Akkeshi Distillery began production in 2016. The town of Akkeshi has a cool, moist climate with frequent rolling sea fog that rolls in from the marshes of the Began-Beushi wetlands. Conditions like these are indispensable to the production of whisky with similar characteristics to the salt and smoke forward malts of Islay Scotland. Operating in this delicately bountiful environment, the Akkeshi Distillery is committed to being a sustainable enterprise, existing in harmony with its surrounding nature. The company's goal is to blend traditional Scottish methods with the unique flavors of the surrounding Akkeshi terroir. With extremely unique aromas and flavors unlike anything else, these whiskies will be a delight to aficionados worldwide.

