



MARS IWAI TRADITION “NATSU” UMESHU / PLUM WINE CASK FINISHED

NAGANO, JAPAN

(PRONOUNCED “E-Y”)

Our classic Iwai Tradition finished in umeshu / Japanese plum wine casks for 6+ months. Sweet & refreshing, Umeshu is truly the summer time drink of Japan. Umeshu is occasionally barrel aged to give this cordial a bit more depth & character, leaving behind a uniquely Japanese seasoned cask.

TASTING NOTES

The nose starts with sweet cinnamon and black tea following by a rich, silky texture and hints of Japanese grape, raisins & unripped plums on the palate. The finish is long & lingering with woody bourbon barrel, sweet & sour plum & black tea notes. Perfect for a hot day on the rocks.

ALCOHOL

40% ABV

AGE STATEMENT

NAS

RELEASE

ANNUAL SUMMER RELEASE

CASK TYPES

**BOURBON, SHERRY, WINE CASKS – FINISHED 6+
MONTHS IN JAPANESE PLUM WINE / UMESHU CASKS**



MARS DISTILLERY

Mars Whisky is located between Japan’s soaring Southern Alps and the towering Central Alps. The Hombo family have been distilling for more than a century and added whisky to their repertoire in 1949. At that time the distillery was located in the Tsunuki region of Kagoshima Prefecture on the southern-most island of Kyushu.

Until 1984, it was the southernmost whisky made in Japan, which ended when the Hombo clan moved the distillery to the idyllic alpine setting of Miyada village in southern Nagano Prefecture, Central Japan. They chose this site for its cool temperature, which slowed maturation, and the plentiful soft granite filtered snowmelt fed aquifers.

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