

KANOSUKE SINGLE MALT WHISKY

KAGOSHIMA, JAPAN

2023 GOLD: THE SAN FRANCISCO WORLD SPIRITS COMPETITION

This single malt whisky marks Kanosuke's first consistent release in the 6 years since their opening in 2018. Like the "Limited Editions" before it, this single malt is made using all three of the distillery's Miyagi copper pot stills. It is matured in a combination of ex-bourbon, sherry, and re-charred virgin oak barrels which previously contained "Mellowed Kozuru", a rice shochu made by Komasa Jyozo. The Kanosuke Single Malt Whisky is as much a reflection of Kagoshima's craftspeople as it is its beautiful coastal landscape. Delicate aromatics of banana, lemon cake, and Japanese confectionery are all present before the first sip. The palate has a subtle richness that unfolds beautifully to flavors of candied quince, ginger spice, and camp smoke, with a gentle finish full of salty sea air.

ALCOHOL

48% ABV

PEATED

LIGHTLY

BARRELS USED TO AGE

**EX- "MELLOWED KOZURU" RICE
SHOCHU CASKS, SHERRY CASKS,
EX-BOURBON BARRELS**

SPECIAL NOTES

**KANOSUKE'S FLAGSHIP
SINGLE MALT WHISKY.**

SIZE

700 ML

STYLE

SINGLE MALT

AGING

NAS

AVERAGE AGE OF WHISKY IF NAS

3-5 YEARS



THE KANOSUKE DISTILLERY

The Kanosuke Distillery went into operation in 2018 and is named after the 2nd generation leader of the company, Kanosuke Komasa. The distillery is located on a 9,000 square meter tract of land along Fukiagehama Beach on the west coast of Kagoshima Prefecture. The two-story distillery house features 3 unique pot stills, compared to the typical 2 pot stills commonly found in similarly small distilleries. Each of the three pot stills has a different neck shape and lyne arm angle which yield uniquely flavorful distillates to create the Kanosuke profile.



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