



KOMAGATAKE IPA CASK FINISHED 2020

NAGANO, JAPAN

Minami Shinshu Brewery crafts beer right next to our distillery, actively using locally sourced ingredients to make delicious brews. This time our experiment is introducing their used beer casks (India Pale Ale) to our whisky's finish.

Malt whisky distilled & matured at Mars Shinshu Distillery then finished for 1 year in Minami Shinshu Ex-IPA casks.

TASTING NOTES

Citrus fruit on nose, developing into vanilla. Sweet and malty on the citrusy palate. Sweet to bitter ending with beer edge.

ALCOHOL	VOLUME	AGED
52% ABV	750 ml	OVER 3 YEARS
STILL TYPE	STYLE	LIMITED
STRAIGHT HEAD	SINGLE MALT	168 BOTTLES
CASK TYPE		
BOURBON BARREL, FINISHING IPA CASK		



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.

