



MARS 'HOKEN' 30 YR BRANDY

NAGANO, JAPAN

Hombo Shuzo produces spirits and wine under the brand name Mars.

Mars Winery is in Yamanashi, the heart of Japanese wine production, and it is where 'Hoken' was made, from the grapes harvested there. The grape variety is the "Delaware", it is a grape native to Japan. Delaware is also an edible grape. This makes it juicy and surprisingly fruity when made into wine. The wine was distilled in the Shinshu Distillery in 1987 and aged there for over thirty years. Brandy from five casks was blended and bottled with minimum filtration, to preserve its elegant complexity. The name Hoken is the name of one of the major peaks of the Central Alps in Nagano. The nose offers apricot and dried fruits, with a hint of white pepper and nutmeg. The palate is elegant with raisin, cinnamon, and almond. The finish is long and pleasant, with some spicy notes.

GROWING DETAIL FOR GRAPES

As mentioned above, Delaware grapes is from Yamanashi Prefecture. Yamanashi is the most famous area for growing wine grapes in Japan. It is environment with warm summers and cold winters, with a big difference in temperature throughout the year. Grapes are grown by method of pergola (not guyot) tailoring. The ripe Delaware from Yamanashi was used to ferment a fruity aromatic wine for brandy.

ALCOHOL

58% ABV

BARRELS

AMERICAN WHITE OAK CASK

SPECIAL NOTES

**AGED IN BOTTLES FOR ABOUT A YEAR TO
ACHIEVE BALANCE BEFORE RELEASE**



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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