



MARS TSUNUKI SINGLE MALT 2023

KAGOSHIMA, JAPAN

Tsunuki is Mars Hombo's second distillery, opened in 2016 in Kagoshima where the company can trace its origins. While the Komagatake Distillery in Nagano focuses on a delicate "clean" style of whisky, Tsunuki creates whiskies that are bass-y and rich with a greater emphasis on smoke. The climate is humid and subtropical at Tsunuki, which is quite literally the polar opposite of Komagatake in Nagano. Think low elevation and hot vs high elevation and cool. Kagoshima's unique climate creates an environment uniquely suited to extracting flavor from barrels as a whisky matures. This edition sees maturation in a combination of ex bourbon, as well as sherry casks, that build layers of thick, nuanced flavor. Pastry cream, pancakes, lemon peels and a kiss of smokey malt all exist harmoniously in this wonderful fourth release from the Tsunuki Distillery.

ALCOHOL 50.0% ABV	PEATED YES	AVERAGE PPMS 5-6 PPM
AGE STATEMENT NAS	AVERAGE AGE OF WHISKY 3+ YEARS	SIZE 700 ML
STYLE SINGLE MALT	DISTILLERY LOCATION KAGOSHIMA	
BARRELS USED TO AGE EX BOURBON AND SHERRY BARRELS		



MARS HOMBO

Mars Hombo can trace its roots back to the very beginning of malt whisky in Japan. Founded by the silent pioneer of Japanese whisky, Kiichiro Iwai, Mars has embraced innovation and experimentation to complement its traditional technique. Their high elevation Nagano distillery Shinshu reopened in 2011 after long being dormant, ushering a new era of whisky distilling. The comparatively low elevation Tsunuki distillery was opened in 2016 in Kagoshima, the site of Mar's founding location. With these two distilleries, Mars also has a third location on the tiny, rain swept island of Yakushima, used specifically to age its whisky. Kiichiro Iwai's visionary ideas are the bedrock of Mars Hombo and continue to keep their distilleries rooted in historic tradition while continuing the progression of Japanese whisky.

