



Wijnfiche

## **Nikka - Japanese Double matured Blended Whisky - 51,4% 50cl From the barrel WHISKY —**

### **Domain**

#### **Nikka**

Masataka Taketsuru, son of a sake brewing family, enters the Settsu Shuzo Company which has a plan to produce the first authentic Japanese whisky. With a background in chemistry, the young man leaves for Scotland with the aim of discovering the secrets of whisky production. During his time in Scotland, Taketsuru learns about whisky production by working in various distilleries, fuelling his dream to make an authentic whisky in his homeland. Taketsuru meets Jessie Roberta Cowan, better known as Rita. They immediately fall in love, and against the will of their families, they are married in Glasgow in less than a year. Two years later, the couple returns to Japan, but his employer Settsu Shuzo abandons the whisky project for economic reasons. In 1923, Masaka is recruited by the Kotobukiya group, later renamed Suntory, and directs to build the first Japanese whisky distillery in 1924. The northern island of Hokkaido is where Masataka finds the ideal site for the construction of Yoichi, a distillery built in the purest Scottish tradition. This extraordinary location benefits from a cold, austere climate and local peat bogs were originally at the source of Yoichi's peaty notes, while the salty sea breeze leaves its imprint on these whiskies of undeniable character.

### **Vinification**

Three different types of distillates are produced: one entirely from maize, one entirely from malted barley and a distillate that is a mixture of barley and maize. At the Yoichi site, there are six kettles that are heated directly with coal to produce a robust, tart new make spirit. This blended whisky comes from sherry casks, bourbon, re-roasted bourbon casks and new casks. This gives the Nikka an unseen powerful and complex flavour.

### **Taste**

Delicate nose with a complex, floral, fruity pointe. Then spices and leather, clove, vanilla, nougat with almonds and caramel. The palate is powerful and determined, evolving over caramelised apple, cooked peach and dates. Long finish with a maritime vanilla note and plum jam.

## General information

Type: Aperero & Digestif

