

KIZAKURA TAMBA DISTILLERY

@Tamba-sasayama city in Hyogo

丹波蒸溜所
Kizakura Whisky



Kizakura started whisky production in 2018. Distillery locates in Tamba-sasayama city in Hyogo prefecture. At an altitude of about 300 meters, the area is surrounded by the deep green of the "Tamba Forest". The climate unique to the basin, such as clean air, an annual teperature difference of over 30°C, and humidity high enough to cause fog, is ideal for making Kizakura whisky.



In order to adhere strictly to the methods that have been cultivated in Scotland, we use a pot still made by world renowned Scottish still maker Forsyths.

The wash still is a straight neck that produces a flavorful and full bodied taste, and the spirit still is a bulge neck that produces a luxurious aroma. The copper still has excellent thermal conductivity and is known for its effectiveness in removing unflavorful taste and sulfur compounds.

Whisky barrels Kizakura's passionate craft men barreled are matured in aging rooms that have been converted from a warehouse located at the highest point of the Tamba Distillery. It is kept at the right temperature and humidity for the malt whisky to age in the Tamba climate. A fresh fruity aroma of apples and Japanese pear with a gentle, sweet oak aroma reminiscent of vanilla, toffee and banana. The taste is soft gentle and light, and crisp and clean mouthfeel. Our goal is to create a single malt whisky with a luxurious and full bodied flavor.

