



## Nikka from the Barrel

Country:	Japan
Region:	Yoichi Distillery – Northern island of Hokkaido Miyagikyo Distillery – North of Honshu Island
Producer:	The Nikka Whisky Distilling Co
Range:	The Core Range
Bottling:	Distillery Bottling
Style:	Double Matured Blended Whisky
Water Source	Own underground water source that is filtered through peat
Owner	Nikka Whisky
Status	Operational
Age:	nas
Cask Type:	Bourbon and Sherry casks
Colour:	Copper with a golden hue
Flavour Profile:	Rich and fruity
Allergens:	Not known
Bottle size:	50cl - abv: 51.4%



### Tasting Notes

*"The nose is very complex and tends to drift. Cedar cigar-box and exotic woods are ribboned with smoke and peat accents. A sherry influence is layered into the blend and if you wait long enough, soy sauce, celery and other umami components are part of the drift. This whisky dances across all taste buds with cloves, cinnamon and orange zest seasoned by salt spray. A walnut like bitterness accompanies the extended finish. A very rich blend.*

*Nikka is famous for its coveted single malts, but Nikka From The Barrel is a complex blended whisky that was specifically created to offer full flavors and richness and is compiled from more than 100 different malt and grain whiskies, all produced at Nikka's Yoichi and Miyagikyo distilleries. These have been aged in multiple types of ex-Bourbon barrels and puncheons, ex-sherry butts, refilled, re-charred and remade hogsheads... [and] three to six months of additional aging harmonizes the blend.*

*From The Barrel is an extremely complex blended whisky bottled at 51.4% ABV. In order to deliver its richness and full flavours, the blended liquid goes into used barrels for another few months for "marriage" before it is bottled*

*The iconic bottle is designed to reflect "a small block of whisky" – embodying the rich, strong taste of the whisky within.*

### HISTORY

*In 1918, a young Japanese man with an ambition to make genuine whisky went alone to Scotland to unveil the secret of whisky making. He is Masataka Taketsuru, the founder of Nikka Whisky.*

*Given the chance to go to Scotland, Masataka became the first Japanese ever to master how to make whisky. He enrolled at the University of Glasgow, took chemistry courses and then apprenticed at three Scotch distilleries. The young and passionate man was fortunate to learn first-hand from craftsmen and have practical trainings to master blending. The two notebooks filled with every detail later became Japan's very first guide in whisky production.*

*Father of Japanese Whisky Masataka Taketsuru (1894-1979)*

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*In 1920 Masataka returned to Japan with his Scottish wife Jessie Roberta (Rita). The two had married earlier that year and Rita decided to immigrate to Japan to support her husband's dream. However after returning to Japan, Masataka and Rita were heartbroken to find out that Settsu Shuzo, the company which invested in Masataka to learn in Scotland, had to abandon its plan to produce genuine whisky in Japan due to recessions after World War I.*

*In the meantime another company, Kotobukiya Limited (Suntory), was in search for someone who could conduct whisky production. Being the only Japanese who knew how to produce whisky at that time, Masataka was hired by Kotobukiya in 1923 to direct building the Yamazaki Distillery. There he led the project and devoted himself to producing Japan's first genuine whisky.*

*After his ten year contract with Kotobukiya, Masataka decided to become independent to make his own ideal whisky. In 1934 he went north and built his first distillery in Yoichi, Hokkaido, a place - though inconveniently located - he had always considered to be the ideal site for him to make whisky. The environmental conditions of Yoichi were in many ways similar to those of Scotland with a cool climate, crisp air and appropriate humidity.*

*The company first started producing apple products under the name of "Dai Nippon Kaju", meaning the "Great Japanese Juice Company" while he was preparing to produce whisky. In 1936 the first pot still designed by Masataka and made in Japan was installed and started distillation. Finally in 1940 the first whisky from Nikka was launched. The brand name of this whisky was "NIKKA WHISKY", short for "Nippon Kaju", which later became the name of the company itself.*

### Yoichi Distillery

*At Latitude 43.2°N*

*The harsh and rich nature in the north satisfying everything needed for whisky making*

*Masataka Taketsuru, the first Japanese who mastered whisky making in Scotland, valued the climate and natural features of the north. Yoichi, the place chosen by Masataka was close to the sea, surrounded by mountains on three sides and in many ways similar to Highland in Scotland. A cold climate with an appropriate humidity, crisp clean air and fresh water - everything necessary for his ideal whisky was available. The proximity to the sea is one of the distinctive features of Yoichi. The sea breeze gives a briny hint to the whisky during the maturation.*

*Direct coal-fired distillation*

*The tradition inherited from the foundation*

Masataka set a pot still using direct coal-fire when he built the Yoichi Distillery. This still was similar to pot stills at Longmorn Distillery where Masataka had the first practical training in Scotland. This traditional coal-fired distillation is hardly seen today as it is difficult to control temperature and requires highly skilled craftsmen. However, the distillation process at Yoichi has remained very traditional to this day. The characteristics of Yoichi Single Malt such as boldness and toasty burnt flavors are unique features of this distillation.

### Miyagikyo Distillery

At latitude 38.3°N. A beautiful glen in the northern mountains the destination after pursuing an ideal location

Masataka aimed to make his blend more complex by widening the variety of whiskies. In 1967 he was exploring the northern part of the main island to find another ideal site for his second distillery. He came across a beautiful foggy glen surrounded by mountains and at a junction of two clean rivers. Once he tried the water from one of the rivers, which is now the water source, he was so impressed and immediately decided to build a distillery there. The name of the river was Nikkawa river by coincidence.

Malt whiskies reflecting different distillation methods

Masataka aimed to develop a complete contrast between Yoichi Distillery and Miyagikyo Distillery. Along with the different terroir, the different distillation method of Miyagikyo creates distinctive malt whiskies. Miyagikyo's pot stills are much larger than those at Yoichi with different shapes such as a bulge neck and ascending lyne-arm. These pot stills are heated by indirect steam at a much lower temperature that allows slower distillation. This distillation method results in soft and floral characteristics in Miyagikyo Single Malt.

Miyagikyo Distillery produces grain whisky as well as malt whisky. The quality of grain whisky was one of the critical elements for Masataka's ideal blending.

The Coffey Still is a very traditional type of a continuous still, which was invented by Mr. Aeneas Coffey in 1830. Masataka became familiar with the Coffey Still during his time at Bo'ness in Scotland and imported the first set in 1963. Despite its old-fashioned structure and inefficiency, he valued the feature of the Coffey Still, which retains more flavours originating from the grain itself. Today Nikka owns two sets of Coffey Stills, both operating within the Miyagikyo Distillery. Coffey-distilled whiskies and spirits are highly reputed in the world. \*The Coffey Stills were first installed at the Nishinomiya plant and later transferred to Miyagikyo Distillery in 1999.

When a malt whisky and a grain whisky come of age, leave the casks they've called home, and fall in love, they get "married" - the process of blending and re-casking whisky. It's a complex wedding for a master distiller to arrange but can ultimately lead to marital bliss in the form of this whisky from Nikka that only comes in 500ml bottles. Nikka From The Barrel is drawn from a blend of more than 100 different batches of malt and grain whisky produced at the brand's Yoichi and Miyagikyo distilleries.

### Taste with water

**NOSE:** Refined and complex, floral notes of lilac, apricot. Spicy notes of clove with some leather appearing.

**PALATE:** Powerful and firm, pepper, oak aromas evolving on ripe fruits – peaches – caramelised apple and flowers of honeysuckle.

**BODY:** Medium

**FINISH:** Long coastal aromas, ripe fruits of prunes and peaches on a background of infused vanilla.

**STYLE:** Full and Rich

