

# Okayama Triple Cask

JAPAN

**70CL · 43°****Distillery Miyashita**

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**TECHNICAL INFORMATION**

- Made with 100% local raw materials, using two-row barley growing next to the Miyashita distillery and 100-meter deep water from the Asahikawa spring
- Aged in a combination of three barrels: sherry (Pedro Ximénez), brandy, and the very rare Mizunara (a Japanese wood)

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**TASTING NOTES**

NOSE | Full - Ripe red fruits

PALATE | Gourmet and complex - Toasted wood, mild spices

FINISH | Delicate - Cocoa, vanilla, caramel

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**BRAND'S OTHER PRODUCTS**WHISKIES  
OKAYAMA

70CL / 40°