



## **NIKKA** COFFEY MALT

### Premium Japanese Whisky

Made from 100% malted barley, using a unique distillation method. The barley is distilled in a "Coffey still" - a traditional continuous still, from the Miyagikyo Distillery - which is normally used to produce grain whisky. This process yields to a robust and harmonious whisky. The Miyagikyo malts are heated by indirect steam, at a much lower temperature that allows slower distillation. Resulting in aromatic and less peaty whiskies.

#### **Tasting notes**

##### **Aroma**

Fresh with citrus and spicy notes.

##### **Taste**

Full bodied and spicy with a rich texture. Notes of cinnamon, cloves and citrus.

##### **Finish**

Lively, with fresh notes of citrus and spices.

About the Miyagikyo Distillery The Miyagikyo Distillery was built in 1969, in Sendai an area rich in clean air, with the right amount of humidity. This is the second distillery by Nikka. Its founder Masataka Taketsuru chose to build in this area to contrast with his first distillery, Yoichi, located in the coastal area.

