



NIKKA MIYAGIKYO 12 YEARS

Sherry & Sweet | Single Malt Whisky

Nikka Miyagikyo Sherry & Sweet 12 Year Old is a distillery-exclusive single malt — available only from the Miyagikyo distillery shop in Sendai, not distributed commercially. Aged 12 years in sherry casks and bottled at 55% volume in a 500 ml format, this is the 'Sherry & Sweet' component of the Key Malts series, one of three expressions illustrating the distillery's fundamental character lines. AFFINAGE: twelve years in sherry casks build a deep mahogany colour and a rich fruit profile: raisin, date and honey from the wood, with a quiet smokiness that runs as a through-line beneath the sweetness. The higher bottling strength preserves the full sherry-cask intensity without dilution. Bottles are limited to what the distillery shop can sell in person, making any example that leaves the site genuinely rare.

SERVING: serve neat in a Glencairn first — the rich coffee and sherry aromas settle to reveal cherry blossom and apple beneath. Three to five drops of water open the honey and date character fully. A dram to open and share: perfect alongside a medium-roast coffee or a square of good dark chocolate.

Tasting notes

Color

Deep amber with mahogany highlights — evidence of long sherry-cask maturation.

Aroma

Rich coffee and sweet nuts open the nose. With aeration, floral tones emerge — cherry blossom, crisp apple — harmonising with the earthier undertones.

Taste

Sherry-laden palate: raisin, date and honey, balanced by deep malt and oak tannin. A subtle smokiness adds intrigue — the quiet through-line of this remarkable release.

Finish

Long, warm finish with a generous return of sherry and a touch of dried fruit that lingers without dominating. A refined astringency, the hallmark of successful sherry-butt maturation.

MIYAGIKYO DISTILLERY Founded in 1934 by Masataka Taketsuru — the Scotland-trained father of Japanese whisky — Nikka Whisky Distilling Company operates two emblematic distilleries: Yoichi on the northern island of Hokkaido, and Miyagikyo, opened in 1969 in the valley of the Nikkawa and Hirose rivers near Sendai, Miyagi Prefecture. Taketsuru chose the Miyagikyo site for its pure air, natural humidity and exceptional water — a geography he considered ideal for malts softer and more elegant than those of Hokkaido. The distillery uses steam-heated stills (unlike Yoichi's direct-coal firing) to produce refined, fruity and floral distillates. Miyagikyo is the complementary sister of Yoichi in Nikka's identity.

