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FINE GOODS



NIKKA YOICHI PEATY & SALTY

Single Malt Japanese Whisky

Nikka Yoichi Peaty & Salty is a distillery-exclusive single malt available only from the Yoichi Distillery shop in Hokkaido, not commercially distributed and released at 55% volume. DISTILLATION: The malt spirit is distilled in pot stills heated directly by coal fires. The stills have straight heads and downward-pointing lyne arms. Distillers control the heat by adjusting the amount of coal burned. Matured in peat-forward casks to accentuate Yoichi's natural smoke signature, this is the 'Peaty & Salty' component of the Key Malts series SUGGESTIONS: serve neat in a Glencairn at room temperature, the peat smoke presents itself immediately. Allow several minutes. Add a few drops of water: the Hokkaido sea spray becomes more pronounced, a briny salinity that is entirely distinctive. Add 5 more: warm coal, wet peat and caramel reveal themselves from beneath the smoke

Tasting notes

Color

Amber.

Aroma

Brine, vanilla and honey, with a trace of smoke.

Taste

Medium-bodied, with peat, medicinal iodine, oyster shell and seaweed over honeyed sweetness.

Finish

Ash and herbs, with light salt, smoke and honey, ending on a slightly acrid note. YOICHI DISTILLERY Founded in 1934 by Masataka Taketsuru, the Scotland-trained father of Japanese whisky. Yoichi Distillery stands on the north-west coast of Hokkaido, in a landscape Taketsuru considered the closest to the Scottish Highlands. It produces a malt of assertive character, defined by the rare use of direct coal-firing under its stills, a Scotland-inherited technique that no other major Japanese distillery has preserved. This method, combined with the proximity of the sea and Hokkaido's harsh winters, yields a whisky of salted, smoky and muscular richness