HATOZAKI WHISKY





OMAKASE COLLECTION RYE WHISKY

MIZUNARA CASK FINISH

Hatozaki whisky is proud to introduce the third limited edition of our "Omakase Collection" – a Japanese cooking concept where the 'chef', in this case our Master Blender, decides on the recipe to surprise and delight his audience. For his newest expression, Kimio Yonezawa reveals a rye whisky blend aged in new charred oak and crafted in small batches. Then for the signature finish: maturation in traditional Mizunara oak casks. This rare Japanese oak is sourced from the Hokkaido and Tohoku forests. The end result is a fruity, dry, and spicy whisky that is not colored and unchill filtered to preserve its full character.

TASTING NOTES

Hatozaki Omakase Rye Whisky Mizunara Cask Finish presents an initial note of rye cereal and fresh oak spice on the nose, developing into a robust oaky palate with hints of mint, black pepper, and a rounded finish enriched by lingering notes of coconut, orange peel, and cloves.

Product	Rye Whisky
ABV	42%
Volume	750ml
Gift Box Material	Cardboard
Gift Box Dimensions	29 x 9 x 9 cm
Case Size	6 x 750ml
UPC	0-8036895430-6
SCC	100-8036895430-3

NON CHILL-FILTERED, NOT COLORED



Launched by the Kaikyo distillery, the Omakase collection was born of Kimio Yonezawa's vision to create elegant and genuine whiskies aged on the shores of the Seto inland sea. A quiet world, an ecosystem where peace reigns supreme and natural forces wield their inimitable power. The sea winds and salty breezes provide ideal and unique conditions for ageing whiskies.

