



THE SHERI - TRIPLE WOOD



KAIYŌ

The SHERI

JAPANESE
MIZUNARA OAK

海洋

KEY POINTS

- Only 400 cases world wide
- Filled in Oloroso Casks
- Then Aged in Mizunara Oak
- Finished in PX Casks
- Made from Malted Barley
- Whisky from Japan
- Double Matured
- Final Aging / Ocean Matured
- Un-Chillfiltered
- Kaiyo Means: Ocean
- Case / 6 Pack



OLOROSO SHERRY
OAK CASK

**8 Years in Oloroso
Sherry Casks**

Oloroso ("scented" in Spanish) is a variety of fortified wine (sherry) made in Jerez and Montilla-Moriles and produced by oxidative aging. It is normally darker than Amontillado. Oloroso is usually dark and nutty.

Unlike the Fino and Amontillado sherries, in Oloroso the flor yeast is suppressed by fortification at an earlier stage. This causes the finished wine to lack the fresh yeasty taste of the fino sherries. Without the layer of flor, the sherry is exposed to air through the slightly porous walls of the American or Canadian oak casks, and undergoes oxidative aging. As the wine ages, it becomes darker and stronger and is often left for many decades.



MIZUNARA
OAK CASK

**2 Years in Mizunara
Oak Casks**

Our pioneering research into the effect of Japanese Mizunara Oak on whisky maturation has led to the development of bespoke casks, crafted from slow growth, air-seasoned wood from hand-selected trees. These casks are handmade due to Mizunara oaks delicate wood grain.

What makes mizunara oak distinct from European oak and White oak? For one, it enjoys a unique sweet and spicy flavor profile which can be attributed to the oak lactones ratio and high level of vanilla. Aromas evoked from the mizunara oak are kara, a type of oriental incense, sandalwood, and coconut.



PEDRO HERMANEZ (PX)
OAK CASK

**6 Months in PX
Oak Casks**

Pedro Ximénez (also known as PX and many other variations) is the name of a white Spanish wine grape variety grown in several Spanish wine regions but most notably in the Denominación de Origen (DO) of Montilla-Moriles. It is used to produce a varietal wine, an intensely sweet, dark, dessert sherry. It is made by drying the grapes under the hot sun, concentrating the sweetness, which are then used to create a thick, black liquid with a strong taste of raisins and molasses that is fortified.