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NOBUSHI
JAPANESE WHISKY





OUR STORY

THE KIYOKAWA DISTILLERY WAS CREATED WITH AN APPRECIATION FOR THE TRADITIONS OF THE SAMURAI. OVERTIME PEOPLE REALIZED THAT THE WATER FROM THE KIYOKAWA MOUNTAINS WAS SO PURE AND CRYSTALLINE THAT IN COMBINATION WITH A METHODOICAL, TRADITIONAL AND HIGH QUALITY PROCESS, THEY COULD OBTAIN A WHISKY THAT COULD PAY HOMAGE TO THE TRADITION OF SEEKING PERFECTION, SO ENGRAINED IN SAMURAI CULTURE.

THAT IS WHY THE DISTILLERY WAS BORN BETWEEN THE MOUNTAINS AND THE KIYOWAKA RIVER, AND IT IS THANKS TO THIS PERFECT MIX THAT TODAY WE HAVE THESE UNIQUE WHISKYS.

OUR VALUES

WE VALUE A PROGRESSIVE SPIRIT
PAIRED WITH A DEEP RESPECT FOR
TRADITION. OUR MATCHLESS
COMMITMENT TO RETAINING
SMALL-SCALE PRODUCTION RESULTS IN
DISTINCTIVE EXPRESSIONS OF JAPANESE
WHISKY, WITH ALL ITS WONDERFUL
CHARACTER AND FLAVOUR.

THE NEARBY MOUNTAINS PROVIDE A
SOURCE OF FRESH, CLEAR SPRING
WATER, THAT IS AN ESSENTIAL PART OF
OUR PRODUCT.



SELECTED INGREDIENTS

MOUNTAIN SPRING WATER FROM
LIYAMA NAGANO, JAPANESE MALT,
DIFFERENT SELECTED LOCAL GRAINS
AND A COMFORTABLE LACK OF HURRY
THAT REFLECTS THE RURAL SETTING
AND LIFE IN OUR BARRELHOUSE

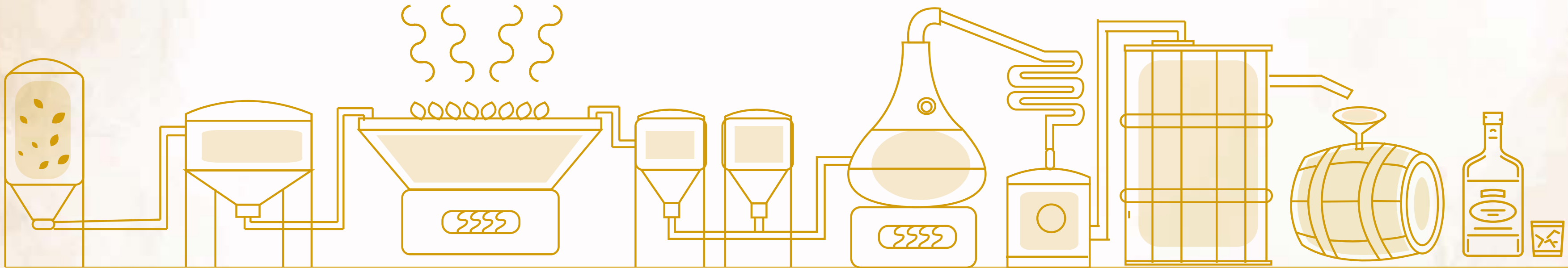
SINGLE GRAIN

BLENDED

PURE MALT



PROCESS



PREPARATION

CAREFULLY SELECTED GRAINS FROM JAPAN ARE GROUND AND COOKED. BARLEY IS MALTED, A PROCESS OF SOAKING THE BARLEY AND SPREADING IT FOR ABOUT THREE WEEK, ALLOWING IT TO SPROUT, AND DRYING AND HEATING IT.

MASHING

THE COOKED SELECTED GRAIN AND MALTED BARLEY ARE ADDED TO HOT MOUNTAIN SPRING WATER FROM LIYAMA NAGANO, WHICH CONVERTS INTO A LIQUID KNOWN AS MASH.

FERMENTING

HIGHER ALTITUDE, ALLOWS A LOWER FERMENTATION TEMPERATURE OF THE BARLEY, ACHIEVING GREATER EXTRACTION OF AROMAS. THE MASH IS ADDED TO A FERMENTATION TANK, ALONG WITH YEAST. THE YEAST CONVERTS THE SUGAR TO ALCOHOL. AFTER THREE OR FOUR DAYS, THE RESULTING LIQUID IS ABOUT 10% ALCOHOLIC.

DISTILLING

THE WASH IS HEATED TO THE POINT WHERE THE ALCOHOL TURNS TO VAPOR, BUT THE WATER REMAINS LIQUID. THE ALCOHOL IS THEN COLLECTED IN A SECOND CONTAINER. THIS PROCESS IS REPEATED TO PRODUCE HIGH WINE.

AGING

MOUNTAIN SPRING WATER IS ADDED TO THE HIGH WINE, WHICH IS AGED IN WOODEN BARRELS, MADE FROM CHARRED WHITE OAK.

BOTTLING

THE RESULTING WHISKEY IS STORED IN GLASS BOTTLES, WHICH DO NOT REACT WITH THE WHISKEY'S FLAVOR.



● ALCOHOL CONTENT: 40 %

TASTING NOTES



**COLOR
APPEARANCE**
RESPLENDENT GOLDEN-AMBER



NOSE
NOTES OF FLOWERS
AND FRESH FRUITS,
SPICES AND LIGHT
NOTES OF CASK.



PALATE
FRUITY AND FULL-BODIED,
FEATURING WINTER SPICE
FLAVOURS COMBINED WITH
LIGHT HINTS OF CARAMEL
AND VANILLA.



FINISH
HINTS OF SPICES AND OAK.



● ALCOHOL CONTENT: 43 %

TASTING NOTES



COLOR
APPEARANCE

GOLDEN STRAW.



NOSE

WARM MIXED NUTS
AND RAISIN.



PALATE

VANILLA UP FRONT WITH
ALMONDS AND A YOUTHFUL
SPICE.



FINISH

LONG AND TANGY.



ALCOHOL CONTENT: 43 %

TASTING NOTES



COLOR APPEARANCE

TRANSLUCENT AMBER WITH GOLDEN UNDERTONES.



NOSE

VANILLA AROMA WITH A DELICATE NUTTY ASPECT, INFUSED WITH TOFFEE AND A HINT OF HONEY.



PALATE

NOTES OF HONEYED TROPICAL FRUITS AND VANILLA WITH A DELICATE ORANGE - BLOSSOM INFUSION.



FINISH

LIGHTLY SPICED CHOCOLATE

FOOD PAIRING



SINGLE GRAIN

A SPAGHETTI MARINARA IS A GREAT PAIRING. IT MIGHT SEEM LIKE THE WHISKY WOULD KILL THE DISH'S FLAVOUR, BUT IT IS THE PERFECT COMBINATION.



BLENDED

SEAFOOD AND SALTY FLAVOURS GO GREAT WITH THIS WHISKY. WE LOVE TO PAIR IT WITH A TUNA TATAKI.



PURE MALT

WITH THIS FULL-BODIED WHISKY A MEAT DISH WITH A SPICY TOUCH WILL BEG YOU TO KEEP DRINKING.

OUR MARKET



**NOBUSHI
BLENDED WHISKY**
70CL

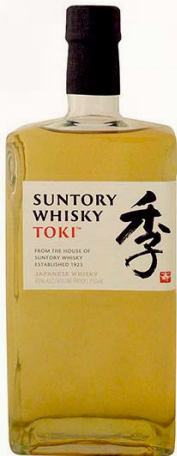
**SADASHI MIZUNARA
BLENDED**
70CL



**NIKKA DAYS
BLENDED**
70CL



**SUNTORY
TOKI**
70CL



**FUJIMI, THE 7 VIRTUES
OF THE SAMURAI**
70CL



**TOGOUCHI
KIWAMI**
70CL



**YAMAZAKURA
BLENDED**
70CL



OUR MARKET



NOBUSHI
SINGLE GRAIN
70CL



THE CHITA
SINGLE GRAIN
70CL



NIKKA
COFFEY GRAIN
70CL

OUR MARKET



NOBUSHI
PURE MALT
70CL

MARS
MALTAGE COSMO
70CL



KURAYOSHI
PURE MALT
70CL



AZABU
PURE MALT
70CL



THE SHINOBU, OAK
PURE MALT WHISKY
70CL



TOGOUCHI
PURE MALT
70CL



NIKKA, TAKETSURU
PURE MALT WHISKEY
70CL





BRAND POSITIONING

THE NOBUSHI “THE SPIRIT OF HONOR” IS BASED ON LEADING AND VENERATING A DISCIPLINED LIFE BASED ON VALUES, THE ABSENCE OF FEAR, AND A DEEP RESPECT FOR ONESELF, OTHERS AND ONE’S SURROUNDINGS. THESE EMBLEMATIC TRADITION MANAGED TO PROMULGATE THEIR PHILOSOPHY WITH HONOUR AND EVEN TO INFLUENCE MODERNITY LONG AFTER THE END OF THEIR ERA.

GLOBAL MEN AND WOMEN

FROM 28 TO 40 YEARS OLD

THEY HAVE A PROFESSIONAL
DEGREE OR MAYOR, THEY
ARE ENTREPRENEURS AND
FOCUS ON HARD WORK.

SELF – DIRECTEDS

INDEPENDENCE IS A
HIGH VALUE FOR THEM
AND AN IMPORTANT
GOAL IN LIFE.

INDEPENDENCE IS OF HIGH
VALUE TO THEM AND AN
IMPORTANT GOAL IN LIFE

A PROGRESSIVE AND GLOBAL WAY OF
THINKING GUIDES THEIR LIFESTYLE.
THEY SEARCH FOR NEW EXPERIENCES
AND ADVENTURES TO BRING
FULFILLMENT TO THEIR LIVES. IN DOING
SO THEY SEEK EVENTS, PLACES AND
GOODS (CLOTHES, PARTIES, TRIPS,
SPORTS AND MUSIC) TO ACHIEVE THAT
JOY. ACTIVELY HANGING OUT WITH
FRIENDS IS ALSO A VERY IMPORTANT PART
OF THEIR LIVES.



“HONOR MAY
NOT WIN
POWER, BUT IT
WINS RESPECT.
AND RESPECT
EARNS POWER.”



BRAN DING & COMMUNIC ATION



@NOBUSHIJAPANESEWHISKY



COMMUNICATION BTL





POS



ICE MAKER



JIGGER

