BARAKY whisky

The Company and the product:

- The Producer, SAN Foods, is located in Koshu City, in the Yamanashi Prefecture and manufactures and sells liquors since 1976.
- The Company's corporate philosophy is "Good Products and Harmony"
- They produce whiskey since 2014 in the Nirasaki distillery, situated in the Japanese Alps.
- The distillery is enjoying the mild climate and unique environment. This extraordinarily pure and abundant water creates the smooth drinkability and balanced flavour of our whisky.
- In 2017 Michael, CEO of the Luxembourg company ExporuN, discovered the whiskies from San Foods during one of his business trips through Japan and decided to launch his own brand: Baraky
- The name of this whisky is derived from the word "Baraqui" that designed people living in a modest house without any pretention but that enjoy life and know how to share good moments with friends. Always welcoming the others with good words and let them share the warmth of a happy society. The "Baraqui" is always the friend of the people…
- The value of the brand is coming from the evidence that these values are what we would like to offer to each person that will taste it.

- Baraky whisky is matured in oak and sherry casks and has pale gold colour.
- It develops tastes combining biscuit, vanilla and honey. Its complex aroma with subtle hints of oak and caramel with smooth sweet pepper finish is offering you a marvellous experience you will never forget.
- Water is its soul. Recharged with minerals by the surrounding mountains and filtered through the porous volcanic earth of Yamanashi.

TASTE: round, with sweet spices on a woody background
NOSE: develops in depth on notes of vanilla, oak and caramel
FINISH: all in woody notes, very elegant