



Guglielmo Rocchiccioli  
Sommelier

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**MARS WHISKY IWAI – BLENDED WHISKY – BLENDED AND  
BOTTLED BY HOMBO SHUZO CO., LTD., JAPAN  
40% 750ML**



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**At the visual analysis,** it is brilliant and intense as usual for a spirit; as regards the chromatic tones, it is amber with gold reflexes.

**At the olfactory analysis,** it is intense and complex, and the perfumes, which compose the olfactory bouquet, are all clear, neat and limpid. As concerns the description of the first, and well identified olfactory sensations, it is possible to identify tangerine, banana, vanilla, caramel, moss, mango, honey, chamomile, tree bark, saffron and wood. As regards the second, but no less important, odorous scents, it is not so difficult to highlight grass, toasted smells, curry, pepper, officinal herbs, fresh paint and yeast.

**At the gustative analysis,** it is almost balanced with a good salivation; there is a dense and enveloping pseudocaloric sensation, without the alcoholic crisping touch in the dorsal part of the tongue and the final taste is slightly bitter.

**At the retro-olfactory analysis,** the alcoholic sensation is lowered enough, leaving a gustatory space for the flavors of lemon, honey and caramel, confirming exactly what it has been perceived at the gustative analysis; at the end, it is a whisky very well balanced and harmonious.

**The gustative aromatic persistency** is about 33/34 seconds.



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**MARIDAJE:** Milk chocolate with nibs (46% cacao)

**Parameters of the spirit-food combination:**

- The fatness of the chocolate is counterbalancing the good salivation of the whisky
- The sweetness of the chocolate is opposing to the bitter tendency of the whisky
- The structure of the chocolate is matching the structure of the whisky
- The gustative-olfactory persistency of the chocolate is pairing the gustative aromatic persistency of the whisky





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**OPINIÓN PERSONAL:** a wide olfactory bouquet and a great balance at the palate, make this whisky ideal as a good digestive but also paired with a sweet chocolate; for the pleasure of the palate and the pseudo-sensation of a good digestion, the indicated proposal is this surprising whisky coming from the country of the rising sun; the matching with chocolate is spectacular because it produces a completely harmonic food and wine combination that invites you to repeat this fantastic tasting experience.