

THE *Story* Of ARAK

A small but growing number of arak aficionados in Bali are reinventing arak in the image of top-shelf Scotch whisky and Kentucky bourbon by producing flavoured artisanal arak, inventing new arak-based cocktails and opening arak cellars offering upmarket versions of the liquor. Arak producers across the island, are working to cement the spirit as a Balinese heritage product that must be celebrated and preserved. This high-quality product should not be confused with “moonshine” which is something else entirely.

“Never before a
Distilled Spirit
was made this good
in this part of the
Archipelago”

Arak or tuak is Bali’s traditional spirit, used in both ceremony and celebration across the island. There are inscriptions on stones about the making of tuak in Indonesia that date back to the 14th century. Made by fermenting rice, sweet potato or fruit, a high-quality arak is something to behold.



A tedious and time-consuming process. From selecting the best local material, crafting the fermentation to precise distillation, and aging before bottling. An elegant approach to developing a new local spirit.

Started in 2017, four years in the making, with over 100 batches of trials. 2019 we move to our boutique distillery at the foothills of Mount Batukaru Bali. Crafting the alcohol fermentation of sweet potatoes and spring water from the rainforest. Mid 2021, finally it is ready, introducing Karu 18 and Karu 38. A pure, sincere, balanced, and complex spirit.

