

OKUNOMASTU “Imo 04” Soju

TASTING NOTES

Smooth & crisp yet lively flavor. Settled earthiness and gentle roasted nature overall. Tequila-like zesty finish. Wonderfully balanced.

Classification: **Sweet Potato Honkaku Shocho**
Potato: **Kogane Sengan**
Alcohol %: **24%**
Location: **Fukushima**
Producer: **Okunomatsu Sake Brewing Co., Ltd.**
Size: **750ml**



“Okunomatsu”= Deep Pine Forest

Okunomatsu imo 04 is a **premium sweet potato schochu**.

It is a collaboration between a Shochu maker in Kyushu (Southern part of Japan), and a Ginjo Sake brewer at Okunomatsu Sake Brewery.

Once the shochu base has been carefully created in the warm climate in Kyushu, it is matured and perfected in the Northern winter brewery in Fukushima.

Sweet potato Honkaku-shochu (single-malt shochu) is a shochu that is enjoyed amongst connoisseurs of both Western and Japanese spirits.

WHAT IS SHOCHU (SOJU)?

Shochu is a popular Japanese distilled spirit made of many different ingredients such as **barley**, sweet potatoes, rice, buckwheat, and brown sugar. The alcoholic content is usually 24%, although sometimes it can be as high as 42% or more.

HOW TO SERVE SHOCHU (SOJU)

Shochu can be enjoyed in many ways. The traditional way is by mixing it with hot or cold water. It can be also enjoyed either straight or on the rocks, and as a base for cocktails.