

# YAEGAKI “Alakey” Soju

## TASTING NOTES

Clear appearance. Aromas and flavors of fermenting Asian pear, grape must, and powdered milk with a soft, supple, dryish medium body and a dusty potato skin, wax paper, and delicate peppery spice accented finish. A rather enigmatic soju.

Classification: **Barley Shochu**  
Barley Grain:  
Alcohol %: **24%**  
Location: **Hyogo**  
Producer: **YAEGAKI Sake & Spirits Inc**  
Size: **720ml**

**Alakey**: Comes from the word **Arrack**, which means “*Water of Life*”

**Alakey** only has 35 calories in a 2 oz. serving (vs. 120 cal for 2 oz of vodka) and is known to be hangover-free. Alakey is versatile enough to be paired with any foods and is a drink for any time.

**Alakey** is a high quality barley shochu, made with the masterful blend of 2 distillation methods:

1. Single-distilling →for profound, distinctive tastes which attracted a lot of Shochu connoisseurs.
2. Multiple-distilling →for smooth, refreshing flavor and crystal clear taste which is ideal for mixing in cocktails.

## 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.

