

Amabuki Kasutori Shochu



Characteristics

- This shochu is made with sake lees straight after pressing Ginjo Sake.
- Fermented and distilled.
- Ginjo aroma like melon, peach, apple gets enhanced by maturing in ceramic tank for at least 1 year and several years in storing tank.

Tasting Notes

- Ginjo aroma like melon, peach, apple

Serving Suggestions & Food Pairings

- On the rock, as cocktail base, with soda.

Size: 720ml
Class: Kasutori Shochu

Sweetness: very dry
Alc.Vol.: 25%

Ingredients:
Sake lees
(made with rice, rice koji,
yeast)



Producer

Amabuki Brewery, Saga

Found in 1688, Amabuki Shuzo has been producing sake for 300 years, and its brewers, who have inherited skills accumulated during its long history, are earnestly making an effort to produce good sake using sake-brewing rice harvested in the fertile Saga Plain, mild river-bed water from the Sefuri-Tensan areas, and new flower yeast.



Flying Brewery AB

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