

Tomino Houzan

Product features:

Product Type: Shochu

Category: Imo (sweet potato)

Alcohol: Alc. 25% Vol.

Format: 72cl bottle

Producer: Nishi Shuzo

Region: Pref. of Kagoshima

Tasting temp.: Cold to room temp.

Ingredients: Sweet potato



Product short description:

It gave the tempo to this new generation of Shochus where delicacy reigns over rusticity. It is made from yellow koji (which is also used in the making of sake), sweet potatoes and Koganesezan that is grown by local producers.

Tomino Houzan is a reference of note in Japan

???? ???? ??????????

72cl - alc. 25% vol.

Product description:

About the distillery : Nishi Shuzo has been established for more than a century and a half in the hills of Kagoshima, in the extreme south of Kyushu, the southernmost of the four main islands of Japan. It produces shochu from a variety of ingredients, but its specialty is sweet potato shochu, which is traditionally grown in the region. Nishi Shuzo also grows her own sweet potatoes and works closely with local farmers to improve the quality of her products. She took on a formidable challenge, that of producing refined shochus, with remarkable taste qualities, while remaining on traditional methods. Nishi Shuzo has been recognized as the best distillery in Asia at the IWSC. The undisputed leader in the shochus market, it is constantly innovating and installing each of its

products as a reference in terms of quality and success.

Detailed tasting notes : Tomino Houzan is made from “Koganesengan” sweet potatoes, a gold-coloured variety with subtle aromas of chestnut, and yellow koji, a koji used in the preparation of sake. Sweet potatoes are distilled once in a traditional still in the Kyushu region, specifically used for shochu production. The result is a unique, sophisticated and tense product that brings a lot of freshness. Its fruity character is remarkable and we find citrus notes, pear, but especially a finesse that reminds the precision of some Ginjo sake.

Tasting tips : To be eaten on ice, lengthening it with cold water (mizuari) or hot water (oyuwari) depending on the seasons and occasions. As an accompaniment to sashimis, fish in milling sauce, tempura, shabu shabu. On a dessert based on chestnut for example or in combination of fresh fruit for beautiful cocktails.