Tenshino Yuwaku



It is aged for 7 years in old sherry barrels. With 40% alcohol per volume, we have here a distilled product that is poweful and creamy at the same time; rounded, with dried fruits, prunes and abricots. We discover notes from the woods and caramel. A shochu that evokes the marc of Bourgogne.

Tenshino Yuwaku is the non-reduced version of Tomino Houzan

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72cl - alc. 40% vol.

Product Type: Shochu
Category: Imo (sweet potato)
Alcohol: Alc. 40% Vol.
Format: 72cl bottle
Producer: Nishi Shuzo
Region: Pref. of Kagoshima
Tasting temp.: Cold to room temp.
Ingredients: Sweet potato

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 : Tenshino Yuwaku is an unreduced shochu at 40°, aged over 7 years in sherry barrels. The distillery of Nishishuzo has looked for the best way to develop its juices and this is a real success with multiple rewards for this powerful and creamy distilled. It is round, on dried fruits, prune and apricot, but also racy with notes of undergrowth, cocoa and caramel. It recalls the most beautiful eaux-de-vie, with a Japanese touch that wants the quality of the basic ingredient to be fully felt in the final product. Notes marked with chestnut, which are the typical expression of sweet potato Kagonesengan.

Tasting tips : A shochu both lively, silky and powerful, which is easy to associate with a simple and generous cuisine. Grilled fish, shellfish, or poultry. Also associated with refined preparations such as sushi! To consume fresh, on ice, or at room temperature, extending it why not with cold water (mizuari) or hot (oyuwari). Hitotsubuno Mugi is an excellent cocktail base.