Yonaguni Ku-su



The nose is fruity and delicate, rounded with notes of ripe fruits. The mouth has fruity complex notes of pears, green apples, bannas that are long, fresh and spicey.

The three year aged version of Awamori from Sakimoto Shuzo

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70cl - alc. 30% vol.

Product Type: Awamori
Category: Aged 3 years
Alcohol: Alc. 30% Vol.
Format: 70cl bottle
Producer: Sakimoto Shuzo
Region: Pref. of Okinawa
Tasting temp.: Cold to room temp.
Ingredients: Long Thaï rice

About the distillery : The Sakimoto Shuzo distillery is located on the small island of Yonaguni, certainly the most remote place of the main Japanese islands. It is 2,000 km southwest of Tokyo and only 100 km from Taiwan. In the past, Yonaguni was, together with the surrounding islands, an integral part of the Ryukyu Kingdom, a micro-archipelago that made the junction between Japan and the Chinese continent, an area then very active commercially. The producer, M Sakimoto, is one of the 1300 inhabitants of this 26 km² piece of land, and one of the last three distillers of the island. Since 1927, Sakimoto Shuzo has been producing remarkable awomori by following an ancestral production process that notably uses stills unique to the island, with direct heating. It is also one of the last producers of Hanazake, a very special version of awamori, a 60% drink used during funeral ceremonies and whose production is authorized on site as a derogation.

Detailed tasting notes : It is traditional in Okinawa to age awamori and Yonaguni Kusu is the three-year-old version of the Sakimoto Shuzo range. The rustic character and aromatic power are present, but the ageing in stainless steel brings roundness and a nice homogeneity to the final product. The nose, marked by fruits and spices, is close to the non-old version. On the palate, citrus notes evolve on silky sensations of ripe fruit, apple and pear, and earthy, undergrowth and mushrooms. A balanced distilled, between power and creaminess.

Tasting tips : Rich and round in the mouth, Ku-su is very pleasant despite its 30°. It perfectly accompanies rich dishes, game, or mushrooms, a cuisine with autumnal flavors, To be discovered also as is or with ice, lying with a little water if necessary. Typed, it is also very interesting to work in cocktail.