

Yonaguni Blue



With with a spicey and iodized nose, poweful and yet sweet on the mouth. We find the a mineral taste, with notes of litchis and exotic fruits. The end is salty with a persistent, long lasting fruity taste.

Hanazake is a magnificent eau de vie

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50cl - alc. 70% vol.

Product Type: Awamori
Category: Hanazake
Alcohol: Alc. 60% Vol.
Format: 50cl bottle
Producer: Sakimoto Shuzo
Region: Pref. of Okinawa
Tasting temp.: Cold to room temp.
Ingredients: Long Thai 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 : This “Hanazake” 60° version is unique. Its distillation is only allowed on the island of Yonaguni, and the distillery of Sakimoto Shuzo is one of only three to hold the precious exemption. This drink is traditionally used by the inhabitants for the celebration of important events, including funeral rites. Hanazake is a beautiful eau-de-vie with a floral, iodized nose, a powerful and silky mouth. A minerality expressed on fruity notes of lychee and exotic fruits. It is tense and salty with a nice length and aromaatic persistence on the fruits.

Tasting tips : A real distilled tasting, to be consumed as is, or possibly to be incorporated into the preparation of cocktails. The tradition on the spot is that coffee seeds are brewed directly in bottle.