

Taiheiodori Soba Shochu



A buckwheat shochu produced by jar fermentation with white rice and barley, then distilled at low temperature and reduced pressure to preserve all the buckwheat's aromas.

For fans of buckwheat flavors

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90cl - Alc. 25% Vol.

Product Type: Shochu
Category: Buckwheat
Alcohol: Alc. 25% Vol.
Format: 90cl
Producer: Kyoya Shuzo
Region: Pref. of Miyazaki
Ingredients: Soba, rice

About the distillery : Kyoya's distillery was founded in 1834 in Aburasu, in the heart of Miyazaki Prefecture, the historic center of shochu production in Japan. Naturally, Kyoya produces above all sweet potato and barley shochu, perpetuating this long tradition, but Kyoya also likes challenges and produces modern distillates such as Yuzu Gin or highly original things like this buckwheat shochu.

Detailed tasting notes : Taiheiodori is a shochu made from buckwheat local to the Miyazaki region. It is first fermented in a kametsubo, a jar typical of shochu production, with white rice and barley. It is then distilled at low temperature and reduced pressure to preserve all the buckwheat's aromas.

The nose is elegant and fruity, with aromas reminiscent of certain sakes and their sweet, singular notes of harlequin candy. The underlying structure is more cereal-like, dense and complex. The palate is supple, with lovely thirst-quenching sensations. It quickly evolves towards spicier, more cereal-like, stimulating notes. A fine bitterness develops on the long finish. It brings a certain astringency that makes you want to go back for more.

Tasting suggestion : A shochu to enjoy with a meal, either chilled or diluted with hot water. For purists, it can also be extended with sobayu, the water used to cook soba.