

Kumagawa Genmai Shochu



Yamatoichi Shuzomoto's latest shochu, created from natural yeast left behind by the Kuma River from the 2020 floods.

Produced from brown rice and yellow koji

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72cl - Alc. 25% vol.

Product Type: Shochu

Category: Kome (rice)

Alcohol: Alc. 25% Vol.

Format: 72cl bottle

Producer: Yamatoichi Shuzomoto

Region: Kumamoto

Rice type: Mizuhochikara

Ingredients: brown rice, brown rice malt, yellow Koji

Detailed tasting notes : The nose is elegant and fresh, with notes of cereals and steamed rice. It evolves into more complex floral aromas. On the palate, it is round, almost creamy, with woody notes. Its smooth, creamy texture becomes mineral and saline on the finish.

Tasting advice : First taste it neat, in a wine glass, to appreciate its typicality. To get the most out of it, mix it with hot water ("oyuwari" method), so that the toasted flavors of the genmai rice and its roundness are fully expressed !

About the distillery : Since the Meiji era, micro-organisms such as yeast, koji mold and lactic acid bacteria have lived on brewery walls and ceilings for generations, shaping the taste of shochu. In 2020, these were washed away by the rising waters of the Kuma River, and the century-old stone koji chamber was also destroyed. The situation was so desperate that it was impossible to imagine that shochu could ever be made here again. However, some of the new micro-organisms brought by the Kuma River are likely to take hold in the form of stored yeast. The distillery therefore decided to create a new shochu with this natural yeast (Kumagawa Yeast) and use it as a springboard to get back on its feet. The resulting shochu has the aroma of brown rice, a sweetness and taste that makes you feel the nature of the Kuma River.