

# Yuzu Gin



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## Pure Japanese essences

?????? (???)  
70cl -alc. 47% vol.

Product Type: Gin  
Alcohol: Alc. 47% Vol.  
Format: Bouteille de 70cl  
Producer: Kyoya Distillery  
Region: Pref. of Miyazaki

**About the distillery :** Kyoya Distillery was founded in 1834 in Aburasu, in the heart of Miyazaki Prefecture, a true historical center of shochu production in Japan. Naturally, Kyoya primarily produces shochu, thus perpetuating this long tradition, but Kyoya also likes challenges. And it is by combining respect for ancient techniques and modern methods that she develops this Yuzu Gin, a gin based on shochu produced according to the ancient Japanese technique of multiple parallel fermentations, coupled with a distillation at low pressure and less than 100°C, for the modern side. Yuzu Gin is positioned without complex in the category of super premium spirits with, for Kyoya, the underlying intention to present to the World the shochu that is the source and express by that same all the soul of Miyazaki.

**Tasting advice :** To fully appreciate this Yuzu Gin, we recommend that you enjoy it neat or over ice, to savor its deep, delicate aromas. You can also use it as a base for refined cocktails, pairing it with ingredients that enhance its unique flavors, such as premium tonic, a touch of yuzu zest or a slice of fresh ginger. Pair it with light, delicate dishes such as sashimi, seafood or citrus salads to sublimate its sparkling, incomparable notes.

**Detailed tasting notes :** For the preparation of Yuzu Gin, two vintage vintages of Beni Satsuma sweet potato shochu are used. A great originality of Kyoya House comes from the fact that these shochus fermented in traditional terracotta jars before distillation. The flavors of this sweet potato unique to Miyazaki, combined with an ancestral way of working, will give the final product deep and delicate aromas, rarely found in conventional gins. We insist on this local character with the use of ingredients such as Yuzu, Sancho pepper, Ginger, Hyuganatsu Citrus and especially Hebes Citrus, a variety of citrus fruits native to Miyazaki. Typical Japanese flavors, unique, sparkling and incomparable.