

# Komasa Komikan Gin



Produced on a shochu base, Sakurajima Komikan and cypress bark are added to juniper berries. Each ingredient is infused independently of the others. The nose is fruity on tangerine, violet, cereal. It is fresh in mouth, we find citrus fruits. The finish is long, on citrus notes and spices.

## Beautiful citrus notes

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50cl - alc. 40% vol.

Product Type: Gin

Alcohol: Alc. 40% Vol.

Format: 50cl bottle

Producer: Komasa Jyozo

Region: Pref. of Kagoshima

**About the distillery :** Komasa Jyozo was founded in Kagoshima in 1883 by Komasa Ichisuke, and has since specialized in shochu production. The distillery launches its first gin in 2018, a new challenge that builds on more than 130 years of history and the mastery of traditional shochu production techniques. A gin made from juniper berries, spices and citrus peel.

**Sakurajima Komikan :** Is the smallest mikan, or tangerine satsuma, in the world. It is cultivated on the volcanic slopes of Mount Sakurajima in Kagoshima.