Komasa Hojicha Gin



A very original gin, produced on a base of shochu, Hojicha tea and coriander. Each ingredient is infused independently of the others. The nose is complex, with notes of roasted coffee, chocolate and citrus. The mouth is frank, on green tea, spices. It is iodized and the finish is long, on violet and spices.

Complex and powerful

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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.

Hojicha : Is a traditional roasted green tea from Japan. It is produced from Bancha (the last tea crop). Its leaves have the appearance of brown chips. It is appreciated for its roasted, woody flavors and a slightly sweet flavor.