

Chingu Kuro



A shochu with a rich, savory flavor that perfectly expresses the depth of barley and the power of black Koji, while remaining supple and delicate.

Powerful and rich

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72cl - alc. 25% vol.

Product Type: Shochu
Category: Mugi (barley)
Alcohol: Alc. 25% Vol.
Format: 72cl bottle
Producer: Omoya Shuzo
Region: Pref. de Nagasaki
Tasting temp.: Cold to room temp.
Ingredients: Barley

About the distillery : Located on the island of Iki, north of Nagasaki Prefecture, in the Genkai Sea, between Japan and Korea, the Omoya Shuzo brewery was founded in 1924 by Kakuzo Yokoyama. Since 2018, it has had a production unit equipped with the best equipment on which a long tradition and valuable know-how are based. It is said that the barley shochu originated on the island of Iki. It offers an amazing combination of hand-made shochu, using traditional techniques, and shochu produced using advanced techniques, using state-of-the-art equipment.

Detailed tasting notes : This version of the Chingu shochu series is made from a blend of one third Nikomaru rice produced in Iki and two thirds of a mixture of two types of barley: a "two-row" barley from Iki Island and a "six-row" barley from Nagasaki. Black Koji is used this time, before normal pressure distillation. Chingu Kuro is then matured for several months in enamelled stainless steel tanks. On tasting, we discover a shochu with a rich, savoury flavour that wonderfully expresses the depth of the barley.

Tasting advice : To be eaten as is or even better, as oyuwari, with hot water.