

# Chingu Shiro

## Product features:

Product Type: Shochu

Category: Mugi (barley)

Alcohol: Alc. 25% Vol.

Format: 72cl bottle

Producer: Omoya Shuzo

Region: Préf. de Miyazaki

Tasting temp.: Cold to room temp.

Ingredients: Barley



## Product short description:

A very neat shochu is refreshing. A shochu that retains the powerful flavours of the barley, while remaining on the sweetness and creaminess of the rice.

## Rich and delicate

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72cl - alc. 25% vol.

## Product description:

**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 :** In the dialect of the island of Iki, Chingu means "great friend". It is a shochu made from ingredients sourced exclusively on the island, a blend of one third Iki-

produced Nikomaru rice and two thirds Iki-produced Nijo Omugui two-strand barley. The whole is worked by white Koji, and then the final product is a blend of two distillations: one at normal pressure and the other at vacuum. Chingu Shiro is then matured for several months in enamelled stainless steel tanks. The result of this careful shochu is very refreshing, a shochu that retains the powerful aromas of the barley, while remaining on the sweetness and creaminess of the rice.

**Tasting advice :** to be enjoyed as "mizuari", with water, ice or soda.