Mishimahadaka



Made from one third Nikomaru rice produced in Iki and two thirds Mishima-Hadaka six-row barley from Nagasaki, white Koji is used, before normal pressure distillation. Filtration is reduced to preserve the flavours.

A classic in mugi shochu

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90cl - alc. 25% vol.

Product Type: Shochu
Category: Mugi (barley)
Alcohol: Alc. 25% Vol.
Format: 72cl bottle
Producer: Omoya Shuzo
Region: Préf. 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 : Made from one third Nikomaru rice produced in Iki and two thirds Mishima-Hadaka six-row barley from Nagasaki, white Koji is used, before normal pressure distillation. Filtration is reduced to preserve the flavours, and maturation takes place in enamelled stainless steel tanks.

Serving suggestions : To be enjoyed as is or with hot water, oyuwari.