Awamori Zanpa Black



Zampa black is an iconic Okinawan product, the emblematic and historic product of the Higashuzo distillery. Nicknamed "Zankuro", this is a lively, clean, awamori that clearly evokes the soul of Ryukyu. A guaranteed trip !

Zakuro, icon of Okinawa

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72cl - alc. 30% vol.

Product Type: Awamori
Alcohol: Alc. 30% Vol.
Format: 72cl bottle
Producer: Higashuzo
Region: Pref. of Okinawa
Tasting temp.: Cold to room temp.
Ingredients: Rice

Detailed tasting notes : This awamori is distinguished by its pungent, thick taste, typical of black koji. Its aromatic aroma and well-balanced richness make it a timeless spirit appreciated by connoisseurs. Each sip reveals a depth of flavor that combines power and subtlety.

Tasting advices : This awamori can be enjoyed in a variety of ways to appreciate all its nuances. Enjoy it on its own for a pure, authentic experience, or “on the rocks” for a touch of freshness. You can also mix it with hot or cold water, as you prefer, to soften its intensity while retaining its distinctive aromas.

About the Distillery : The Higa Shuzo distillery was born at the end of the Second World War, after the terrible ordeal of the Great Pacific War. Okinawa was literally burned to the ground. The inhabitants of the prefecture, who had survived the violent fighting, lacked everything and alcohol was a luxury product difficult to obtain. Tacorakichi Higa, the founder quit his job as a teacher and devoted himself to the production of awamori with the philosophy of "producing safe and reliable awamori", at a time when the inhabitants of the islands consumed drinks dangerous for health. In 1948, he obtained his brewing license from the American civil government and marketed his first awamori, Marutaka, named after his hometown. Many years later, in 1980, the main brand "Zanpa" was born. The Zanpa series is enjoyed not only by the local population of Okinawa, but also throughout Japan.