Awamori Zanpa Premium



Zanpa Premium is a beautifully balanced awamori, a blend of 60% awamori distilled by normal pressure still and then aged for five years in earthen jars, bringing depth and complexity to the aromas, and 40% young awamori distilled by decompression, for freshness.

A beautifully balanced blend

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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 a true marvel, offering exceptional aroma and richness thanks to many years of aging. The unique flavor, resulting from storage in terracotta jars, is distinguished by its exquisite balance. Appreciated at famous alcoholic beverage competitions around the world, this awamori has notably been awarded the gold medal at “Monde Selection” for eight consecutive years, from 2011 to 2018.

Tasting advice : There are several ways to fully appreciate this awamori. Savor 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 modulate 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.