

Kanoshizuku Gin



Kanoshizuku is the entry-level gin of Yomesu Seizo. A relatively dry gin that allows you to fully appreciate the refreshing and light aromas of the Kuromoji plant, which has been Yomesu's speciality for over four centuries.

To discover the Kuromoji, speciality of Yomeishu Seizo

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70cl - alc. 40.5% vol.

Product Type: Gin

Alcohol: Alc. 40% Vol.

Format: 70cl bottle

Producer: Yomeishu Seizo

Region: Pref. of Nagano

About the distillery : Yomeishu Seizo, here is a house that certainly evokes nothing for you, and yet is immensely known in Japan. Their factory "Yomeishu Komagane" is located in the heart of the Japanese Alps, located on a rocky plateau where the air is pure and the water of excellent quality, a very fresh water because slowly filtered through the granite rock of the surrounding mountains. Its history dates back to the early seventeenth century, in 1602 exactly, in Nagano Prefecture.

It is on this date that the factory markets for the first time a medicinal liquor based on the use of plants, including a local shrub called "Kuromoji". First registered trademark under the Tokugawa Shogunate, the liquor "Yomeishu" saw its reputation gradually spread throughout the Japanese territory, making Yomeishu Seizo, four centuries later, the undisputed leader for this type of product. Yomeishu medicinal liqueur is made from 14 kinds of plants. It is the emblematic product of Yomesu Seizo, a success four times centenary and a promise: improve blood circulation and metabolism.

If Yomeishu's reputation is well established in the field of medicinal liquors, it is a great challenge that she takes up here: rely on her expertise in botanical formulation and the use of Kuromoji to undertake the production of spirits. And it is quite logical that its first products are gins, thus joining a very real trend in Japan, as everywhere else. The fact remains that we have here incredibly original and really qualitative products that are happy to present for the first time in France: the gins Kanoshizuku and Kanomori.

Detailed tasting notes : Yomeishu has retained 11 plants among 130 at its disposal: lemon peel, kuromoji, juniper berry, coriander, licorice, angelica, ginger, cinnamon, Sichuan pepper, cardamom, and caraway or meadow cumin. The nose is delicate, sweet, it evokes the herbs of the mountains, reminds the genépi, before asserting itself on bright medicinal notes. The palate is soft at first glance and becomes spicy and powerful. Botanical elements are expressed in great complexity. It is dry and round at the same time, the finish is long with a good persistence of aromas. It leaves the mouth pleasantly fragrant.