

3S 2009 Ohishi Premium Mizunara Fût 1569



Ohishi Premium Mizunara Fût 1569 is part of the 3S collection, and is a shochu of particular purity and elegance. It opens with the woody fragrance of sandalwood before giving way to a pleasantly bitter chocolate taste.

Matured for 12 years in Mizunara casks

70cl - Alc. 41% Vol.

Product Type: Shochu

Category: Kome (rice)

Alcohol: Alc. 41% Vol.

Format: 70cl bottle

Producer: Ohishi

Region: Préf. de Kumamoto

Ingredients: Rice

About the distillery : Located in the most upstream part of the Kuma Shochu distilleries, the Ohishi distillery uses the purest water. Thanks to the wide seasonal temperature variations, the shochu is produced using high-quality rice grown in the distillery's own rice fields. This distillery has the Kuma Shochu appellation, as it is the closest to the source of the Kuma-Gawa river torrent. The region's well-marked seasons make it the ideal place to grow rice. Today, the Ohishi distillery produces over 250,000 litres of shochu a year. Some of the shochu is aged in brandy and sherry casks. This blend produces a unique balance of aromas and flavours. Ohishi broke new ground in the early 1970s, when the distillery began ageing its shochu in oak barrels. It also innovated by using barrels from the Ariake cooperage when it was founded in 1976.

About the brand : The 3S brand (Super Shochu Spirits) offers a collection of premium shochu. It works with a selection of distillers (including the Ohishi distillery), all of whom are true craftsmen of shochu production. Heirs to the knowledge and philosophy of a prestigious lineage before them, they are constantly developing and honing their skills to challenge the next generation. Together with the Yanagita distillery, 3S has bottled Mizunara shochu 2019 under its own label.

About Ohishi Premium Mizunara Fût 1569 : This authentic rice shochu, made in this environment, is aged for a long time in "Mizunara" casks, giving it a unique aroma reminiscent of sandalwood, agarwood. This shochu has an elegant taste and a thick texture. The 'Mizunara' tree, also known as the Japanese oak, is unique to Japan. The shochu aged in these rare casks has a unique flavour with aromas of bitter chocolate.