

3S 2015 Ohishi Tokubetsu Gentei



Ohishi Tokubetsu Gentei 2015 is part of the 3S collection. It is a smooth, rich shochu junmai with a light amber colour, deep on the palate with woody notes and a long finish.

Smooth and rich

3S 2015 ??????
70cl - Alc. 40% Vol.

Product Type: Shochu
Category: Kome (rice)
Alcohol: Alc. 40% 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 an ideal place for growing 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 Tokubetsu Gentei 2015 : This is a junmai shochu aged in 3 year old sherry casks and 3 to 5 year old brandy casks, then blended using the brewers' renowned expertise to achieve "the perfect blend ratio" and maximise the flavours and umami of the rice. This shochu will have a flavour comparable to the liqueurs known in the West thanks to the aromas released by barrel ageing, and will have a rather round body, a smooth mouthfeel and a richness tending towards mellow aromas.