



Japan Class Series

Saturday, January 20 from 4-6PM

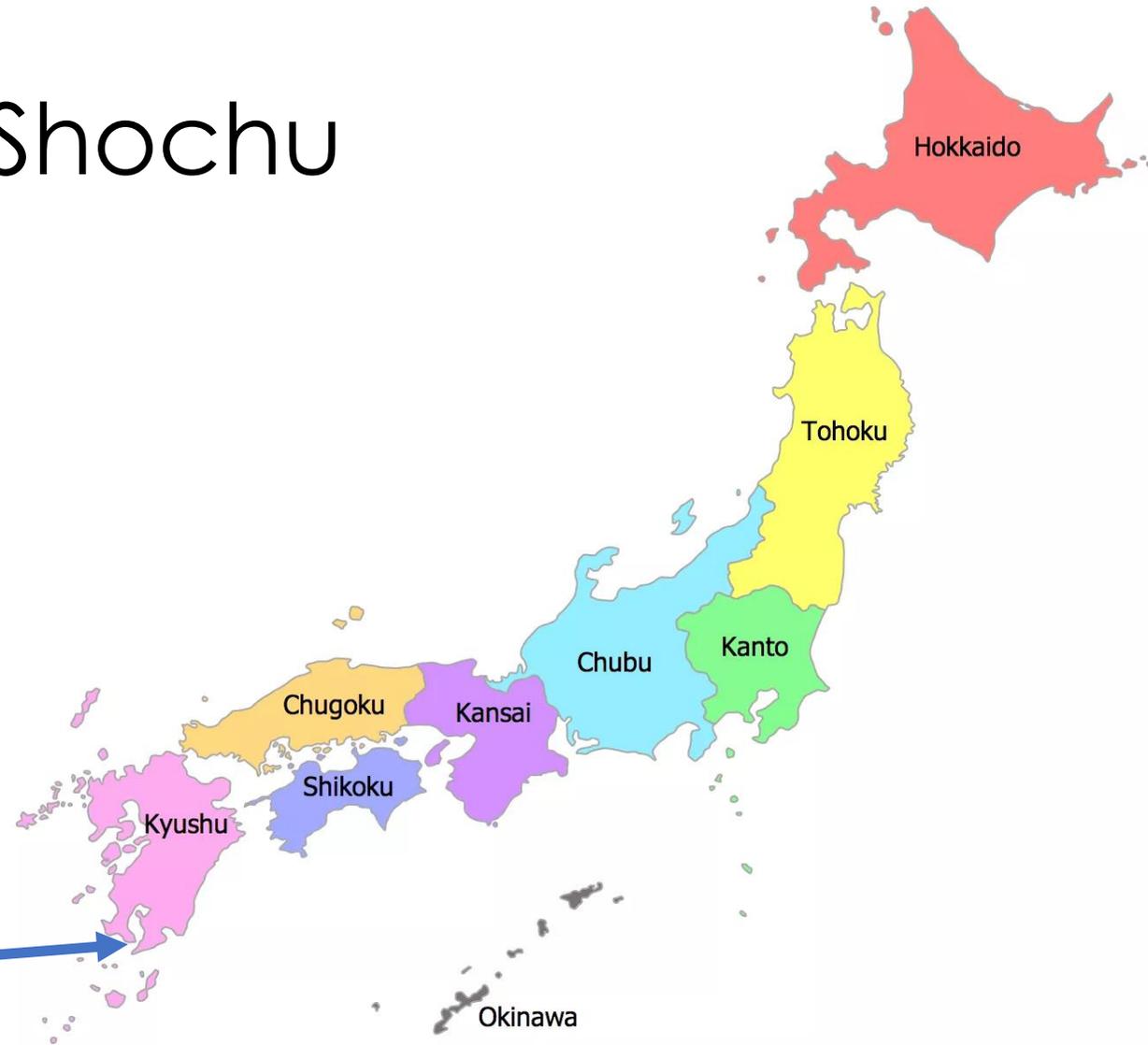
Shochu Tasting



RSVP: Info@WabiSabiJapanLiving.com or call 760-537-3838

258 N Palm Canyon Dr., Palm Springs

Shochu



Kyushu



What is Shochu?

Shochu is a Japanese traditional hard liquor, distilled spirits made from grains and vegetables. The most common base ingredients are sweet potato, barley, rice, buckwheat and sugar cane.

Manufacturing Process

Shochu is distilled liquor, similar to brandy and vodka.

Alcohol Content

As a distilled beverage, Shochu has an average alcohol content of 25% to 37%. Because of its higher alcohol content, Shochu can be enjoyed in variety of ways.

The Main Ingredients

Shochu can be made from a number of base ingredients, examples of which include Imo (Japanese sweet potato), barley, rice, buckwheat, and sugar cane. Because each of these base ingredients brings its own unique flavor to the final product, Honkaku Shochu comes in a wide variety of flavors and overtones. This variety in flavor is behind much of the popularity of Honkaku Shochu in Japan.

Serving Style

Because of Shochu's higher alcohol content, it can be served straight, on the rocks, mixed with soda or water of different temperatures and also used as a cocktail base.

Storage Requirements

As long as Shochu is kept in cool area, away from direct sunlight, the quality will not degrade over time.



Window's Mugi Ichi Shochu

Tasting Notes

A barley shochu that's fruity and soft on the palate, evoking a clean, water-like refreshing appeal.

Shochu Facts

- Grain: 100% Barley (mugi)
- Koji: White (shiro)
- Distillation: N/A
- Alcohol: 24% (48 Proof)
- Food Pairing: Yakitori, tempura, sashimi
- Brewery Location: Kyushu, Kagoshima
- Sizes: 750ml
- Retail: \$29.95



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Windows Migaki Bijin Shochu

Tasting Notes

Migaki is aged in virgin American white oak for more than three years. As a result of the virgin oak, the aroma of Migaki is much lighter than other oaked barley shochus with just a hint of the wood rather than an overt whiskey aroma. The taste is mellow on the tongue with forward sweetness with an underlying spice. The spice sharpens in the finish while a round buttery mouthfeel permeates the palate afterward. Interestingly, pouring this shochu over ice brings out a pronounced wooden vanilla flavor that lingers in the finish, completely replacing the spice found when drinking straight.

Shochu Facts

- Grain: 82% Barley (mugi); 18% Rice
- Koji: White (shiro)
- Distillation: Low-pressure (genatsu)
- Alcohol: 24% (48 Proof)
- Food Pairing: N/A
- Brewery Location: Kagoshima, Kyushu
- Sizes: 750ml
- Retail: \$31.95





Yufuin White Label Shochu

Tasting Notes

Smooth on the palate with subtle aromas of apple and grains.

Shochu Facts

- Grain: 100% Barley (mugi)
- Koji: White (shiro)
- Distillation: N/A
- Alcohol: 20% (40 Proof)
- Food Pairing: N/A
- Brewery Location: Kyushu, Oita
- Sizes: 750ml
- Retail: \$29.95



Beniotome Shochu

Tasting Notes

The pronounced nose of roasted grains coalesces around toasted sesame, reminiscent of black sesame ice cream. The initial taste is surprisingly neutral, but that quickly gives way to a rich sweetness of full-on toasted sesame. A smooth, mellow mouth-feel slides into the finish of peanut butter. It's completely unique in the shochu world and you'd be hard-pressed to find a spirit of any kind that rivals its nuttiness.

Shochu Facts

- Grain: 60% Wheat (mugi), 30% Rice (kome), 10% Sesame (goma)
- Koji: White (shiro)
- Distillation: N/A
- Alcohol: 24% (48 Proof)
- Food Pairing: N/A
- Brewery Location: Kurume, Fukuoka Prefecture, Kyushu
- Sizes: 750ml
- Retail: \$25.95



Ginza No Suzume White Label Shochu

Tasting Notes

Ginza is an aged shochu from a distillery in a remote village on Kyushu Island that has been producing sake since 1864. Vibrant with clean and grainy flavor.

Shochu Facts

- Grain: 100% Barley (mugi)
- Koji: White (shiro)
- Distillation: N/A
- Alcohol: 20% (40 Proof)
- Food Pairing: N/A
- Brewery Location: Kusu, Oita Prefecture, Kyushu, Japan
- Sizes: 750ml
- Retail: \$19.95

Awards

- Los Angeles International Wine Competition, 2013: Bronze

