



Tenshino Yuwaku

Product Type: Shochu
Category: Imo (sweet potato)
Alcohol: Alc. 40% Vol.
Format: 70cl bottle
Producer: Nishi Shuzo
Region: Pref. of Kagoshima
Tasting temp.: Cold to room temp.
Ingredients: Sweet potato



It is aged for 7 years in old sherry barrels. With 40% alcohol per volume, we have here a distilled product that is powerful and creamy at the same time; rounded, with dried fruits, prunes and abricots. We discover notes from the woods and caramel. A shochu that evokes the marc of Bourgogne.

Tenshino Yuwaku is the non-reduced version of Tomino Houzan

70cl - alc. 40% vol.

In Japan, it is not common to age shochu, this tradition is more alive for awamori. Moreover, in general it is usually aged in clay jars not in a barrel. In the case of Tenshino Yuwaku, the distillerie of Nishishuzo made it a challenge and experimented for a long time to see what is the best way to age shochu. Thanks to a selection of the best oak barrels from Europe, shochu obtained these noble letters. A real tasting drink that will appeal to Japanese whiskey lovers.