



Yonaguni Ku-su 3 ans

Product Type: Awamori
Category: Aged 3 years
Alcohol: Alc. 30% Vol.
Format: 70cl bottle
Producer: Sakimoto Shuzo
Region: Pref. of Okinawa
Tasting temp.: Cold to room temp.
Ingredients: Long Thai rice



The nose is fruity and delicate, rounded with notes of ripe fruits. The mouth has fruity complex notes of pears, green apples, bannas that are long, fresh and spicy.

The three year aged version of Awamori from Sakimoto Shuzo

70cl - alc. 30% vol.

Traditionally Amawori is not aged in oak barrels but in clay jars and progressively gave way to inox vats as it is the case today. At all times, the goal of the Amawari maturing process has been to round out its mineral character to slowly reveal the magnificent scents of a rustic looking drink. Like the non-aged version, Ku-Su goes very well with strong tasting dishes and closed fish. To be enjoyed as is, with ice and a little bit of cold water. Also very interesting to taste when mixed with a coffee liqueur as a cocktail.