



# Masahiro Okinawa Gin

Product Type: Gin  
Alcohol: Alc. 47% Vol.  
Format: 70cl bottle  
Producer: Masahiro Shuzo  
Region: Pref. of Okinawa



Six types of botanicals are used to produce Masahiro Japanese gin. Tropical-flavored plants such as guava, roselle (guinea hibiscus), Goya, Okinawa cucumber, shekwasa, the most common citrus fruit on the island, and the pipatsu, a long pepper from the archipelagoe.

## Fruity and spicy, with tropical accents

RECIPE 01  
70cl - alc. 47% vol.

This gin is the result of an adaptation of the European methods of gin production to the traditional production of awamori. Indeed, it's obtained by a simple distillation in a iron still typical from the Okinawa region. After maceration, the distillation is then carried out in a still still. Finally, an original production method, which could be described as hybrid.

Sweet and fruity notes that mingle with spices. A gin that subtly reveals the warm and rustic background of the traditional awamori. A unique gin exquisite, fine and lively.