



Ryomaden

Product Type: Shochu
Category: Orge
Alcohol: Alc. 25% Vol.
Format: 72cl bottle
Producer: Yamazaki Honten Shuzojo
Region: Préf. de Nagazaki
Tasting temp.: Cold to room temp.
Ingredients: Barley



A shochu produced in the honor of Sakamoto Ryoma, a famous Samurai of Nagazaki who was the first man to install trade between Japan and the rest of the world. A high-end product in this category, on woody and smoked flavors.

100% barley and aged in oak casks, a pure tasting shochu

72cl - alc. 12% vol.

Produced by Yamazaki Honten Shuzojo Distillery in Nagazaki, Kyushu. The first generation of producers came from Kyoto, during the Edo period, and began making vinegar, soy sauce and sake, before specializing in shochu. The region was very active commercially and there was plenty of trade with the rest of the world, with Nagazaki being Japan's only port open to foreign ships. The distillery took advantage of this situation, but not only, it is one of the most advanced in terms of innovation on products, ingredients and methods.