

Japan Gin



Product short description:

Six types of plants 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. archipelago, and the pipatsu, a pepper long islands.

Fruity and tropical accents

RECIPE 01
70cl - alc. 47% vol.

The development is the result of an adaptation of the European methods of gin production to the traditional production of awamori. Indeed, the latter is still obtained by simple distillation in a single iron still in the Okinawa region. After maceration, the distillation is then carried out in a still still. An original production method, which could be described as hybrid.

In the end, it is sweet and fruity notes that mingle with spices, in a gin that subtly reveals the warm and rustic background of the traditional awamori. A unique gin exquisite, fine and lively.