

Chingu Kuro

NEW!

Product Type: Shochu
Category: Mugi (barley)
Alcohol: Alc. 25% Vol.
Format: 72cl bottle
Producer: Omoya Shuzo
Region: Pref. de Nagasaki
Tasting temp.: Cold to room temp.
Ingredients: Barley



Product short description:

Un shochu à la saveur riche, savoureuse, qui exprime à merveille la profondeur de l'orge et la puissance du Koji noir, tout en restant souple et délicat.

Puissant et riche

72cl - alc. 25% vol.

Detailed tasting notes: this version of the Chingu shochu series is made from a blend of one third Nikomaru rice produced in Iki and two thirds of a mixture of two types of barley: a "two-row" barley from Iki Island and a "six-row" barley from Nagasaki. Black Koji is used this time, before normal pressure distillation. Chingu Kuro is then matured for several months in enamelled stainless steel tanks. On tasting, we discover a shochu with a rich, savoury flavour that wonderfully expresses the depth of the barley.

Tasting advice: To be eaten as is or even better, as oyuwari, with hot water.