

# Chingu Shiro

NEW!

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



## Product short description:

A very neat shochu is refreshing. A shochu that retains the powerful flavours of the barley, while remaining on the sweetness and creaminess of the rice.

### Rich and delicate

72cl - alc. 25% vol.

**Detailed tasting notes:** in the dialect of the island of Iki, Chingu means "great friend". It is a shochu made from ingredients sourced exclusively on the island, a blend of one third Iki-produced Nikomaru rice and two thirds Iki-produced Nijo Omugui two-strand barley. The whole is worked by white Koji, and then the final product is a blend of two distillations: one at normal pressure and the other at vacuum. Chingu Shiro is then matured for several months in enamelled stainless steel tanks. The result of this careful shochu is very refreshing, a shochu that retains the powerful aromas of the barley, while remaining on the sweetness and creaminess of the rice.

**Tasting advice:** to be enjoyed as "mizuari", with water, ice or soda.