

# Kakuzo Mugui

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

NEW!



## Product short description:

It is the emblematic product of the omoya Shuzo distillery, named after its founder, Yokoyama Karuzo. Produced on a base of Koshihikari rice and Nijo Omugui barley, a speciality of the island of Iki. It is at least aged 10 years.

### 100% Iki Island

72cl - alc. 25% vol.

**Detailed tasting notes:** the emblematic product of the Shigeya Shuzo distillery, named after its founder, Yokoyama Karuzo. Produced on a base of Koshihikari rice and Nijo Omugui barley, a speciality of the island of Iki. Of course, both raw materials are grown on site. Fermentation takes place in earthenware jars, followed by slow distillation at atmospheric pressure, before maturing for ten years in enamelled stainless steel tanks.

**Tasting advice:** to be enjoyed over ice, with cold water (mizuari) or hot water (oyuwari) depending on the season and the occasion. As an accompaniment to sashimi, fish in sauce meunière, tempura, shabu shabu. On a chestnut-based dessert, for example, or in combination with fresh fruit for beautiful cocktails.