

Mishimahadaka

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

NEW!



Product short description:

Made from one third Nikomaru rice produced in Iki and two thirds Mishima-Hadaka six-row barley from Nagasaki, white Koji is used, before normal pressure distillation. Filtration is reduced to preserve the flavours.

A classic in mugui shochu

90cl - alc. 25% vol.

Detailed tasting notes: made from one third Nikomaru rice produced in Iki and two thirds Mishima-Hadaka six-row barley from Nagasaki, white Koji is used, before normal pressure distillation. Filtration is reduced to preserve the flavours, and maturation takes place in enamelled stainless steel tanks.

Serving suggestions: to be enjoyed as is or with hot water, oyuwari.