

BENIOTOME

Shochu

Beniotome Shuzo, Fukuoka Prefecture

SHOCHU DETAILS:

Raw Material: Barley (60%), Rice (30%) Sesame Seeds (10%)
Alcohol: 24%

ABOUT SHOCHU

Shochu is a distilled spirit native to Japan since the 15th century. It originated on the southern island of Kyushu, which remains its heart, but is now produced all over Japan. *Shochu* can be distilled from many different ingredients, but barley, rice and sweet potato are the most common. *Shochu* is unique from other categories of distilled spirits because it begins with a grain inoculated with *koji-kin*, similar to sake production. The *koji* is then fermented in the same way a sake starter is created, following which the mash is distilled, filtered, stored and bottled. Until the 1970s, *shochu* was only consumed in southern Japan, but its appeal began to travel and resulted in a national boom. In 2003, domestic *shochu* sales surpassed sake and have never looked back.

ABOUT THE DISTILLERY

Located on Kyushu Island, the mecca of shochu production, Beniotome Shuzo has been distilling quality liquor since 1977. They are pioneers of shochu distilled with sesame seeds (*goma*), of which they developed its first recipe in 1978. The Beniotome Distillery is located at the foot of Mt. Mina in northern Kyushu. Its location is fortunate enough to be bestowed by very fertile soil and excellent local water. The distillery is best known for their sesame shochu, for which they are nationally recognized.

TASTING NOTE

Mild flavor with slight aroma of sesame and pleasant nutty finish.

FOOD PAIRING

Wonderful enjoyed on its own, or with a splash of water.
An excellent cocktail base for the inventive mixologist.
Dishes cooked with sesame oil, such as stir fry, make a natural pairing.



FUKUOKA

