

HAMA NO IMOTA

Shochu

Chiyomusubi Sake Brewery Co., Tottori Prefecture

SHOCHU DETAILS:

Raw Material: Sweet Potato (*Imo*)

Alcohol: 24%

Distillation Type: Single

ABOUT SWEET POTATO 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 sweet potato *shochu* is the most popular. *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 sweet potato is added, and the mash is distilled, filtered, stored and bottled.

ABOUT THE DISTILLERY & BREWERY

Chiyomusubi translates to "Eternal Ties with People", and they have been producing sake (and later, *shochu*) under this bond since 1865. They are located in the small, seaside prefecture of Tottori on the southern end of the main island. The brewery puts special emphasis on using the locally sourced *Goriki* rice. *Goriki* is an ancient rice varietal that was all but extinct until a revitalization effort in the 1980s brought it back to life. Now, only a select few rice growers are permitted to grow *Goriki*. Sake made from *Goriki* has a sturdy structure yet a gentle aroma, while even being able to withstand some aging.

Spring water is resourced from nearby inland mountains. Each day during the brewing season, *kura-bito* (brewery workers) make a three-hour trek into the mountain springs to retrieve water for brewing.

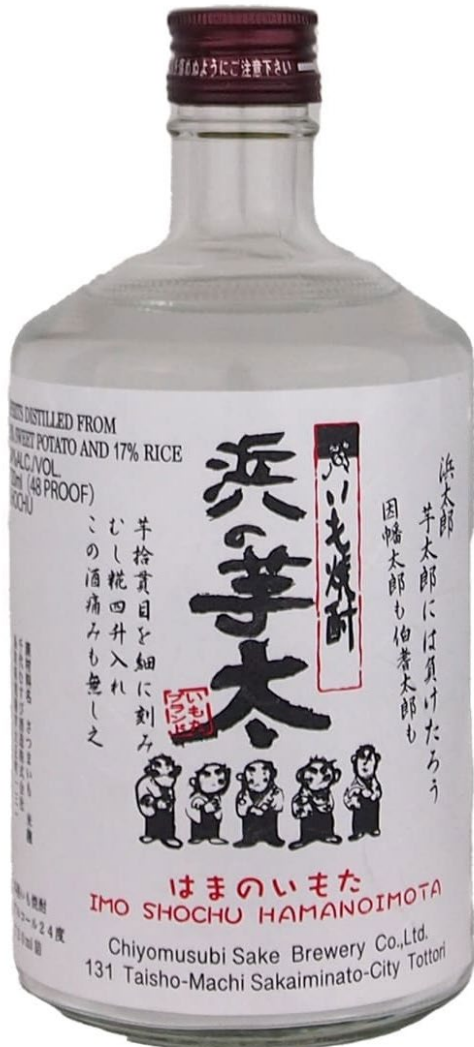
Chiyomusubi shares its hometown with renowned manga artist Shigeru Mizuki. He is so famous in Tottori that bronze statues of his characters line the streets. Chiyomusubi produces a fun and delicious line of cup sakes adorned with Mizuki's characters that are very popular with Japanophiles abroad. In addition to sake, Chiyomusubi produces excellent sweet potato *shochu* at their own on-site distillery.

TASTING NOTE

A wonderfully clear taste of high-quality sweet potatoes graces the palate.

FOOD PAIRING

Beautiful served over ice with pork-based dishes such as hot pot, crispy pork belly or chashu ramen.



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