

FUKIAGE KURA



Barrel Aged Shochu

Fukiage Shochu Co., Kagoshima Prefecture

SHOCHU DETAILS:

Raw Material: Barley (*Mugi*)

Alcohol: 24%

Distillation: Single

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

Fukiage Shochu Co. was founded all the way back in 1897 in Kagoshima Prefecture, on the island of Kyushu. Kyushu is one of Japan's four main islands, and rests just south of the main island of Honshu. Along with Okinawa, Kyushu is the cultural home to *shochu*. Fukiage specializes in producing *shochu* from sweet potatoes and barley.

TASTING NOTE

Aged three years in American white oak barrels.

Almost functions like a very light and delicate scotch.

FOOD PAIRING

Makes an excellent take on a Manhattan or Old-Fashioned. Match with smoked salmon or BBQ, hearty stews, or just for cocktail hour.



KAGOSHIMA