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BEVX REPORT

CHUKO YOKKA KOJI AWAMORI

Analysis

Chuko Yokka Koji Awamori is made from Thai white rice and black koji like all Awamori. If you haven't heard of Awamori do not be alarmed. There are fewer than 50 producers of Awamori in Okinawa and very little of this spirit makes it out of Japan. Awamori is thought to be the predecessor to Shochu. All the key ingredients are the same for all Awamori. The differences are created by the length of fermentation, the choice of the still, the strength of the spirit at bottling, and the time that the spirit is rested prior to bottling. The maturation for the Chuko Yokka Koji Awamori takes place entirely in stainless steel tanks for a period of six months. This comes after a 22-day fermentation and a single distillation in a pot-still. The resulting flavors are quite complex and bold in a restrained way.

Cool Grade = A | Value Grade = A

Tasting Note

Brilliant, crystal clear. The aromatics are intense, offering scents of sweet grains, green apple, jicama, tropical flowers, and pear, with dark caramel notes. The palate echoes the nose delivering a powerful grain/rice-driven core redolent of young single-malt Whiskey with accents of pecan rolls and creme caramel. Full-bodied and charmingly complex with waves of fruit, grains, and spicy pastries. Made with a single-distillation to preserve the tremendous raw but refined flavors.

How to Enjoy

Serve at room temperature perhaps mildly diluted with water. This spirit can be chilled but we caution against excessive chilling as this will dull the subtle aromatics and flavors.



Category: Awamori

Sub-Category: Awamori

Origin: Okinawa

Retail Price: \$44.99

ABV: 43%



97 POINTS

MORE THAN THE SCORE

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