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BEVX REPORT

August
2022

JIKUYA BLACK SWEET POTATO SHOCHU

Analysis

Made entirely from ingredients harvested in Kagoshima Prefecture (Japan is divided into 47 prefectures — like small states) of Japan. Kogane Sengan sweet potatoes, the most popular sweet potato in Kyushu, are steamed and added to the secondary fermentation. The initial fermentation is done exclusively with Japanese rice. Fermentation takes place in decades-old clay pots buried to their shoulders in the distillery floor. The fermented product is pot-distilled just once and then aged for a period of one and a half years in unglazed clay pots. These pots, being unglazed, breathe adding complexity to the spirit while the pots themselves add a unique minerality. The resulting spirit is wonderfully complex and altogether charming.

Cool Grade = A | Value Grade = A

Tasting Note

Brilliant, crystal clear. The aromatics are subtle offering scents of cooked stone fruits and tubers with accents of clay, mineral, and grass. The palate is in full agreement with the nose delivering a dry, fruit-driven core with generous notes of earth, wet clay, and bamboo. Medium-bodied and subtly complex with intriguing earth characteristics. Made with sweet potatoes, Japanese rice, and black koji.

How to Enjoy

We prefer Jikuya Black served chilled, and undiluted. However, if you prefer it on the rocks or perhaps with the addition of water please do so.



Category: Honkaku Shochu

Sub-Category: Sweet Potato
Shochu

Origin: Kagoshima Prefecture,
Japan

Retail Price: \$45.99



95 POINTS

MORE THAN THE SCORE

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