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BEVX REPORT

August
2022

JIKUYA WHITE SWEET POTATO SHOCHU

Analysis

Made entirely from ingredients harvested in Kagoshima Prefecture (Japan is divided into 47 prefectures — like small states). Anno imo sweet potatoes — only approved for growing in Tanegashima, Japan, are employed and added to the secondary fermentation. This variety of sweet potato adds the unique spice notes found in this great Shochu. 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 at least three years in unglazed clay pots. This is one of our favorite spirits of 2022.



Cool Grade = A | Value Grade = A

Tasting Note

Brilliant, crystal clear. The nose is absolutely beautiful offering scents of ripe stone fruits, as well as tropical fruit, white flowers, roasted sweet potatoes, and Darjeeling tea, with subtle herb and spice accents. The palate echoes the nose delivering a rich but vibrant roasted fruit and vegetable core with waves of mineral, herbs, and soft pepper accents rising on the finish. Medium-bodied and wonderfully complex with the flavors coming in subtle waves rather hitting you over the head with a dominant note. Made with sweet potatoes, rice, and white koji.

How to Enjoy

We prefer Jikuya White 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



98 POINTS

MORE THAN THE SCORE

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