

HIMEBAYASHI



HOSENBO

Ingredients : Naked Barley (from Ehime prefecture) / Naked Barley Koji (white koji)

Distillation: Atmospheric distillation

ABV : 25%

Best served with: ice or hot water or soda

Ehime prefecture is the largest producer of Naked Barley in Japan, and accounts for around 40% of the nation's production.

Naked barley grains thrash easily from the hulls, this is why it's called 'naked (Hadaka)'.

Hosenbo uses this barley and has the roasted aroma which reminded us of chocolate coated barley snack called Mugi-choco and rice cracker called Kakinotane. The flavor is round and rich, can be served with ice for a sharper mouthfeel; or with hot water to feel the aroma; or even with soda.

Hosenbo can be enjoyed by its own, but go well with daily dinner, especially with the meal like fried chicken or teriyaki of "Ehime-jidori".