

HIMEBAYASHI

# OKURIOKURA

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

**Distillation**: Vacuum distillation

**ABV** : 25%

**Best served with**: ice

Ehime Prefecture is Japan's leading producer of chestnuts. Okuriokura uses quality chestnuts from the area including Shirokawa, and is distilled by vacuum distillation method.

The resulting Shochu has rich aroma of rice, fruity mouthfeel from barley and refreshing sweetness from chestnuts – nicely balanced and harmonized.

Best served with ice to enjoy its rounded flavor, but can be enjoyed with a small amount of water to feel the rich aroma,

It goes well with the fish meal like sashimi or steamed fish especially with red seabream, the local catch. It can also be enjoyed with a meal using yuzu citrus or herby vegetables like shiso leaves or myoga.