

HIMEBAYASHI

# OKUIYO

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

**Distillation**: Vacuum distillation

**ABV** : 25%

**Best served with**: ice or water or hot water

Ehime Prefecture is Japan's leading producer of chestnuts. Okuiyo uses quality chestnuts from the area including Shirokawa, and the barley.

It has smooth mouthfeel without edge and a unique but gentle sweetness comes from the chestnuts. Although, it does not have a strong flavor of barley, you can enjoy the fruity aroma and refreshing taste.

The rivers around the Shirokawa area is very clear and can find Amago trout or Ayu sweetfish. Okuiyo is perfect company for such local freshwater fish.

The shochu can also be enjoyed with the mountain vegetables.