

SEIKOU UDOKU

Mellow Soul
SHOCHU

薩摩赤松芋焼酎
晴耕雨讀

吞定紅非人 一歡人
晴天煎榮生時仕生
耕下豆遠最忘寧中
雨莢魚餐高呼電年
讀雄倒天樂世貴造

This shochu is crafted from sweet potato and rice by Sata Souji Shoten. The distillery was founded in 1908 in the southern part of Kagoshima, an area renowned for its Satsuma Imo, or sweet potato.

Taste: Silky, mild and round; deep, yet mellow sweet potato flavor with a gentle finish.

Serve: Neat, over ice, or diluted 50/50 with water.

Pair: Japanese bar food, grilled or slow-cooked meats, or Chinese or Korean cuisine.

Region: Kagoshima

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