

泰石酒造株式会社

Taikoku Distillery Co., Ltd.

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SPECIFICATION

Place of origin: Okinawa (Japan)

Brand Name: Matured Awamori Shochu "Hantabaru"

Ingredients: Thai rice, Rice mold, syrup, corn

Alcohol Content: 25%

Volume: 720 ml (bottled)

Feature: Matured Awamori Shochu "Hantabaru" is blended Awamori liquor produced through single distillation method with ingredient of Thai rice, with Shochu liquor distilled with syrup and corn more than several times by specific blend technology, that made it possible milder and richer in taste. It can be enjoyed in a variety of ways, including on the rocks, straight, diluted with water or as cocktails with lemon, lime or pineapple.

Production Method

Awamori

1. **Ingredients:** Awamori is made from indica rice from Thailand.
2. **Washing Rice:** The rice is carefully washed and then soaked in water.
3. **Steaming Rice:** The rice after draining the water is steamed for about five hours.
4. **Malting Rice:** "Awamori mold", black-koji mold of Okinawan origin, is sprinkled on the steamed rice, and it is malted about 40 to 50 hours, keeping the temperature forty and the less degrees celsius
5. **Mashing:** Water and yeast are added to the malted rice for fermentation in the tank, that forms alcoholic mash called "moromi" gradually by the mixture in two weeks.
6. After fermentation, the mash is pumped into a single process still to which heat is applied and Awamori is produced through single distillation.

Shochu

1. **Ingredients:** Syrup and corn (corn starch) are mixed with water.
2. **Moromi:** The mixture foams alcohol mash by adding rice mold in the tank, that is fermented for about two weeks.
3. **Distillation:** Shochu is produced through plural distillations.

Awamori Shochu

1. Awamori and Shochu are blended at a rate of 49 to 51 in the storage tank.
2. It is matured for three years and more.
3. Matured Awamori Shochu is bottled with the labels after the inspection and is prepared for packaging and shipping.

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President: Taiji Yasuda