



For more information, please contact us. E-mail : info@kobe-lw.co.jp

麦焼酎 (Barley Shochu)

大分 (Oita) 二階堂酒造(有) (Nikaido Shuzou) 速津媛 (Hayatsuhime)	大分 (Oita) 二階堂酒造(有) (Nikaido Shuzou) 二階堂 (Nikado 25%)	大分 (Oita) 二階堂酒造(有) (Nikaido Shuzou) 二階堂 (Nikado 25%)	大分 (Oita) 二階堂酒造(有) (Nikaido Shuzou) 二階堂 (Nikado 20%)
<p>Alcohol 25% Distillation 常圧 (Atmospheric) Koji Mold 白麹 (White) ingredients 大麦トヨノホシ Barley, Barley Koji</p> <p>100% barley shochu is made using the local Oita wheat 'Toyo no Hoshi', and is distilled under Atmospheric Distillation. Compared to Mugi Shochu Nikaido, it has a fragrant aroma and a rich taste. Drinking with water or hot water, the fragrant sweet scent becomes even more appealing.</p>	<p>Alcohol 25% Distillation 減圧 (Vacuum) Koji Mold 白麹 ingredients 大麦 Barley, Barley Koji</p> <p>The original easy-drinking barley shochu from Oita prefecture. The first ever 100% barley shochu, using barley koji. The original 'new style' Shochu, which made Oita Mugi Shochu famous throughout Japan.</p>	<p>Alcohol 25% Distillation 減圧 (Vacuum) Koji Mold 白麹 ingredients 大麦 Barley, Barley Koji</p> <p>The original easy-drinking barley shochu from Oita prefecture. The first ever 100% barley shochu, using barley koji. The original 'new style' Shochu, which made Oita Mugi Shochu famous throughout Japan.</p>	<p>Alcohol 20% Distillation 減圧 (Vacuum) Koji Mold 白麹 ingredients 大麦 Barley, Barley Koji</p> <p>The original easy-drinking barley shochu from Oita prefecture. The first ever 100% barley shochu, using barley koji. The original 'new style' Shochu, which made Oita Mugi Shochu famous throughout Japan.</p>

大分 (Oita) 二階堂酒造(有) (Nikaido Shuzou) 吉四六の故郷 (Kitchomu no Furusato)

<p>Alcohol 25% Distillation 減圧 (Vacuum) Koji Mold 白麹 ingredients 大麦 Barley, Barley Koji</p> <p>With its rich aroma and soft refreshing taste that enhances the mellow texture. The name of this Shochu is followed by Kitchomu.</p>

大分 (Oita) 二階堂酒造(有) (Nikaido Shuzou) 焼酎俱楽部 (Shochu Club)

<p>Alcohol 25% Distillation 減圧 (Vacuum) Koji Mold 白麹 ingredients 大麦 Barley, Barley Koji</p> <p>100% vacuum distilled barley shochu with a richer aroma and a mellow texture.</p>
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