



CHOKOSHU TOROSHIKAYA · ROKUCHOSHI DISTILLERY · KUMAMOTO

CHOKOSHU TOROSHIKAYA

Aged rice shochu / aged barley shochu

CHOKOSHU TOROSHIKAYA is a limited 40% blend of seventeen-year rice and barley aged shochu with thirty-year aged rice shochu from Rokuchoshi Distillery.

40%

ABV

720 ml

VOLUME

**LIMITED 100% AGED SHOCHU
BLEND**

● SPECIFICATION

STRUCTURE Aged rice and barley blend	MATURATION 17-year and 30-year components
COMPOSITION 100% aged spirits	RELEASE Around 300 bottles annually
ALCOHOL 40%	

PRODUCER

Rokuchoshi Distillery

Rokuchoshi Distillery was founded in 1923 in Nishiki, Kuma, Kumamoto. Its expressions begin with the rice-distilling culture protected by the Kuma GI, and its cask programme asks how time can deepen that foundation without obscuring it.