



COOL MINT GREEN · KOKUBU DISTILLERY · KAGOSHIMA

COOL MINT GREEN

Kagoshima Satsuma Masari sweet potato / Kagoshima rice koji

COOL MINT GREEN is a 26% aromatic imo shochu from Kokubu Distillery, made with Satsuma Masari, white rice koji and vacuum distillation.

26%

ABV

720 / 1800 ml

VOLUME

**AROMATIC HONKAKU IMO
SHOCHU · 26%**

● SPECIFICATION

STYLE Aromatic honkaku imo shochu	SWEET POTATO Satsuma Masari
KOJI White rice koji	YEAST Kagoshima Aroma Yeast No. 1
DISTILLATION Vacuum	

PRODUCER

Kokubu Distillery Co., Ltd.

Kokubu Distillery works in the Kawahara area of Kirishima, Kagoshima, using groundwater from the Kirishima mountain system. Since its cooperative foundation in 1986, the house has explored how material, koji, yeast and distillation can open new aromatic directions for shochu.

● VERIFIED RECOGNITION

Only results that can be matched to this specific product are shown.

REF.	RESULT
2021	Kura Master · Gold – Honkaku Shochu, Sweet Potato