



HAMADA SHUZO · DENZO-IN DISTILLERY · KAGOSHIMA

## DAIYAME 25

*Black koji and sweet potato*

DAIYAME 25 by Hamada Shuzo: a 25% honkaku imo shochu from Kagoshima, made with Kōjuku-imo, black koji and vacuum distillation.

**25%**

ABV

**900 ml**

VOLUME

IMO

### ● SPECIFICATION

|                                       |                               |
|---------------------------------------|-------------------------------|
| <b>CATEGORY</b><br>Honkaku imo shochu | <b>ABV</b><br>25%             |
| <b>KOJI</b><br>Black koji             | <b>DISTILLATION</b><br>Vacuum |
| <b>ORIGIN</b><br>Kagoshima            |                               |

### PRODUCER

Hamada Shuzo

DAIYAME is made at Denzo-In Distillery in Ichikikushikino, Kagoshima, the innovation-focused distillery within Hamada Shuzo's three-distillery structure. Founded in 1868, the house introduced DAIYAME in September 2018 to mark its 150th anniversary. In the production season, the team assesses the maturity of the arriving sweet potatoes by scent. That observation is part of a process designed to respect a variable agricultural material and to carry its aromatic potential faithfully through distillation.

### ● VERIFIED RECOGNITION

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

| REF.         | RESULT                               |
|--------------|--------------------------------------|
| IWSC<br>2019 | Shochu Trophy – category's top award |
| ISC<br>2020  | Double Gold                          |