



GOHEI · HIMEIZUMI SHUZO · MIYAZAKI

GOHEI MUROKA IMO

Koganesengan sweet potato / rice koji

GOHEI MUROKA IMO is a 20% unfiltered honkaku sweet-potato shochu from Himeizumi Shuzo, finished by manual surface skimming.

20%

ABV

720 / 900 / 1800 ml

VOLUME

**UNFILTERED HONKAKU IMO
SHOCHU**

● SPECIFICATION

STYLE Unfiltered imo shochu	SWEET POTATO Koganesengan
KOJI White koji	DISTILLATION Atmospheric
ALCOHOL 20%	

PRODUCER

Himeizumi Shuzo

Himeizumi Shuzo was founded in 1831 in Hinokage, a mountain town near Takachiho in Miyazaki. The house made sake until around 1968, then turned its attention to shochu. Today, it works on a small scale, drawing on mountain spring water and a long tradition of careful fermentation management.