



GOKUJO MORIIZO · MORIIZO SHUZO · KAGOSHIMA

GOKUJO MORIIZO

Koganesengan sweet potato / rice koji

GOKUJO MORIIZO is a 25% honkaku sweet-potato shochu from Moriizo Shuzo in Tarumizu, Kagoshima, matured for three years or more in clay pots inside a cave.

25%

ABV

720 ml

VOLUME

**CAVE-AGED HONKAKU IMO
SHOCHU**

● SPECIFICATION

STYLE Honkaku imo shochu	SWEET POTATO Koganesengan
KOJI White koji	MATURATION Cave clay pots · 3+ years
ALCOHOL 25%	

PRODUCER**Moriizo Shuzo**

Moriizo Shuzo has produced shochu in Tarumizu, Kagoshima, since 1885. Production begins in earthenware vessels, and GOKUJO MORIIZO extends that foundation through longer maturation.