



JYOTOKUYA · JYOTOKUYA SHUZO · OITA

JYOTOKUYA DOCHU

Usa naked barley / barley koji

JYOTOKUYA DOCHU is a 25% honkaku barley shochu from Usa, Oita, made with roasted local naked barley and rested for two years.

25%

ABV

720 / 1800 ml

VOLUME

**ROASTED-BARLEY HONKAKU
MUGI SHOCHU**

● SPECIFICATION

STYLE Honkaku mugi shochu	BARLEY Usa naked barley
KOJI Barley koji	METHOD Roasted barley in second mash
ALCOHOL 25%	

PRODUCER

Jyotokuya Shuzo

Jyotokuya Shuzo began as a sake brewery in 1907 in Usa, Oita. In 2003, Makoto Nakazono led a renewed start for the Jyotokuya name with a small team of family and brewery workers. The decision to make shochu from the local six-row naked barley became the core of that new chapter.