



HONKAKU IMO SHOCHU

NOUKA NO YOME · KIRISHIMACHO DISTILLERY · KAGOSHIMA

NOUKA no YOME Murasaki Yaki-imo

Kagoshima-grown purple sweet potato and rice koji

NOUKA no YOME Murasaki Yaki-imo is a 25% honkaku imo shochu made with Kagoshima purple sweet potato, rice koji and Kirishima water.

25%

ABV

720 ml

VOLUME

● SPECIFICATION

INGREDIENTS Kagoshima purple sweet potato / rice koji	REGION Kirishima, Kagoshima
ABV 25%	VOLUME 720 ml
CATEGORY Honkaku imo shochu	

PRODUCER

NOUKA NO YOME

Kirishimacho Distillery was founded in 1911 in Kirishima, Kagoshima. At the gate of Kirishima Jingu and the foot of the Kirishima mountains, it continues honkaku shochu making with natural groundwater and Japanese earthenware pots. The distillery is ISO 9001 certified and supports the Most Beautiful Villages in Japan association, connecting quality management with the landscape and community that surround its work.