



ROKUCHOSHI RED · ROKUCHOSHI DISTILLERY · KUMAMOTO

ROKUCHOSHI Red

Japanese rice / rice koji

ROKUCHOSHI Red is a 28% Kuma rice shochu from Rokuchoshi Distillery, matured in oak casks for thirteen years.

28%

ABV

720 ml

VOLUME

THIRTEEN-YEAR OAK-CASK-AGED
KUMA SHOCHU

● SPECIFICATION

ORIGIN Kuma GI rice shochu	KOJI White rice koji
MATURATION Oak casks · 13 years	STYLE Long-aged rice shochu
ALCOHOL 28%	

PRODUCER

Rokuchoshi Distillery

Rokuchoshi Distillery works in Kuma, Kumamoto, where rice distillates carry the Kuma GI. Its aged expressions use time in oak as a continuation of the base spirit, not as an ornament placed over it.

● VERIFIED RECOGNITION

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

REF.	RESULT
2021	Kura Master · Gold – ROKUCHOSHI Red