



KODAI-IKKO · ROKUCHOSHI DISTILLERY · KUMAMOTO

KODAI-IKKO

Japanese rice / rice koji

KODAI-IKKO is a 38% Kuma rice shochu from Rokuchoshi Distillery, built around rice spirits matured in oak casks for eleven years or more.

38%

ABV

720 ml

VOLUME

**OAK-CASK-AGED KUMA RICE
SHOCHU**

● SPECIFICATION

ORIGIN Kuma GI rice shochu	BASE Japanese rice
MATURATION Oak casks · 11+ years	PROFILE Rice and cask in balance
ALCOHOL 38%	

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
2020	TWSC · Highest Gold – KODAI-IKKO
2021	TWSC · Highest Gold – KODAI-IKKO