



DAIYAME 25 SHOCHU

NAGANO, JAPAN

Hamada Syuzou has a reputation for making some of the best shochus in the world and Daiyame 25 is no exception. This honkaku (authentic), sweet potato shochu was launched on the 150th anniversary of the distillery's opening in Kagoshima and stands as an iconic example of the category. At 25% alcohol this shochu is packed with fresh aromatics of elderflower, chamomile, and muscat grapes. The flavor is unmistakably that of sweet lychee fruit and rose water that bursts onto the palate with lush intensity. Enjoy Daiyame 25 neat, with seltzer on the rocks, or with hot water as an oyuwari.

ALCOHOL

25% ABV

SIZE

900 ML

AGING

NAS

MADE FROM

SWEET POTATO AND BLACK KOJI

STYLE

HONKAKU SHOCHU

AROMA

ELDERFLOWER, CHAMOMILE, AND MUSCAT GRAPES

PALETTE / FINISH:

LYCHEE AND ROSE WATER / ROUND AND DELICATE

DISTILLATION

VACUUM DISTILLED IN STAINLESS STEEL



HAMADA SYUZOU

Hamada Syuzou began making shochu in Ichikikushikino city, Kagoshima in 1868. Currently they operate three distilleries all focusing on different styles of shochu production. Situated within a stone's throw of each other, these distilleries include Denbeegura, Kinzangura, and Denzouingura. Facing the East China Sea, Denzouingura is Hamada's distillery making Daiyame 25 and Daiyame 40 Honkaku Imo Shochu. This state of the art distillery scales the traditional techniques of Satsuma Shochu production while prioritizing innovative process and craft. The fruits of Hamada's labors are shochus that stand as uniquely singular and focused as the craftspeople of Kagoshima who make them.

KAGOSHIMA, JAPAN

