



DAIYAME 40 SHOCHU

NAGANO, JAPAN

Made with the modern bar in mind, Daiyame 40 is the award winning imo shochu from Hamada Syuzou. Not just an undiluted version of their wildly popular Daiyame 25, this sweet potato shochu is balanced specifically to be used in modern cocktail application. Aromas of lychee, red grape, and fresh jasmine practically leap from the glass with floral intensity. Having a genshu alcohol content of 80 proof, this beautifully expressive shochu will work in a bevy of cocktail applications from the old school to the new. Daiyame 40 is a versatile and dynamic spirit ready to meet the evolving palate of the contemporary cocktail bar.

AWARDS FOR DAIYAME 40:

- Gold Medal 95 Points in Shochu - International Wine & Spirits Competition 2022
- Double Gold Medal in Shochu - San Francisco World Spirits Competition 2022
- Gold Medal in Shochu - International Spirits Challenge 2022

ALCOHOL
40% ABV

SIZE
700 ML

AGING
NAS

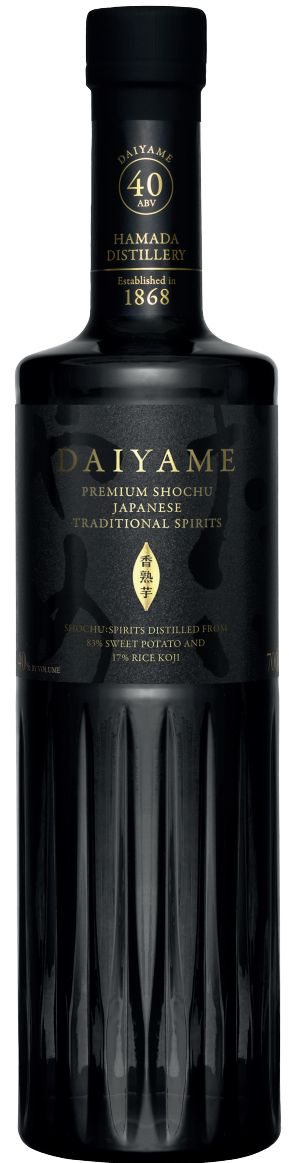
STYLE
HONKAKU SHOCHU

MADE FROM
SWEET POTATO AND BLACK KOJI

AROMA
LYCHEE, PEAR SKINS, RED GRAPES

PALATE / FINISH
LYCHEE AND GRAPEFRUIT ZEST / SPICY AND FLORAL

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