

i i c h i k o

IICHIKO SILHOUETTE SHOCHU

72CL | 25%



THE TRADITIONAL JAPANESE HONKAKU SHOCHU

iichiko Silhouette is a traditional Japanese Honkaku shochu, the most strictly regulated style of traditional shochu. Made from 100% barley, it is recognised as the best-selling barley shochu in Japan. It is distilled at the family-run Sanwa Shurui distillery on the southern Japanese island of Kyushu, the birthplace of this unique spirit and home to the 500-year distilling tradition.

NOTES OF LEMON ZEST, LYCHEE AND ALMOND

iichiko Silhouette has a delicate aroma of fresh lemon zest, complemented by notes of lychee and ripe peach. On the palate, it reveals a rich sweetness layered with almond, orange blossom, and a hint of thyme, finishing with a barley-forward earthiness and a subtle touch of cinnamon.

SERVE

iichiko Silhouette is a traditional Japanese style of shochu, best enjoyed in classic serves such as with water, on the rocks, or oyuwari (with hot water). It is also delicious in low-ABV cocktails, like an equal-parts martini made with Cocchi Vermouth di Torino Extra Dry.

100% BARLEY HONKAKU SHOCHU

iichiko Silhouette is made from 100% two-row barley and fermented with white koji, using soft spring water sourced from Oita Prefecture. It undergoes a single distillation at atmospheric pressure, resulting in a full-bodied spirit with bold, umami-rich flavours and great complexity. After careful blending, primarily of undiluted shochus using various traditional techniques – including all-koji fermentation and aging in oak barrels, it is bottled at 25% ABV. This spirit offers smooth, well-balanced flavours at a lower ABV.

