

i i c h i k o

SH●CHU JAPAN



IICHIKO SHINWA SHOCHU

70CL | 43%

PREMIUM SHOCHU DEVELOPED BY JAPANESE BARTENDERS

iichiko Shinwa is a Japanese Honkaku shochu, the most strictly regulated style of shochu, made from 100% barley. The name Shinwa means 'harmonious heart' and was developed to create a specific flavour profile in collaboration with globally renowned Japanese bartenders. Distilled at the family-run Sanwa Shurui distillery on the southern island of Kyushu, the birthplace of this spirit and home to the 500-year distilling tradition, iichiko Shinwa embodies both tradition and innovation.

NOTES OF PINEAPPLE, COCONUT AND CARAMELISED MALT

iichiko Shinwa has vibrant aromas of white peach, coconut, vanilla, green melon, white pepper and honey suckle. It displays a rich, creamy texture with notes of caramelised malt and honey and a long and balanced finish with layers of dark chocolate and a subtle earthiness.

100% BARLEY HONKAKU SHOCHU

iichiko Shinwa 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 taken straight from the still, it is bottled at 43% ABV, a higher proof than standard shochu, making it especially well-suited for cocktails. As a Honkaku shochu, it is a single-distilled spirit that retains the essence of its ingredients, offering depth and complexity.



SERVE

iichiko Shinwa is a versatile spirit that can replace any white spirit in classic recipes. Try it in a Martini: stir 2 parts iichiko Shinwa with 1 part Cocchi Vermouth di Torino Extra Dry, and garnish with a spritz of citrus oil.


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