MASAHIRO OKINAWA GIN

Craft Recipe 02

This recipe is the second version of the handcrafted gin from the Okinawa distillery - one of Japan's most dynamic gin producers. "Recipe 02" has more of a fresh herbaceous flavour compared to the original "Recipe 01". "Masahiro Okinawa Gin Recipe 02" contains a large amount of Tankan, a typical Okinawan citrus variety, combined with southern mint, cloves, moon peach, ginger and lemongrass to create a craft gin that is refreshing in taste and aroma.

Tasting notes

Color

Clear.

Aroma

Herbal with upfront hints of mint, peach and ginger.

Taste

Citrus notes of tangerine and lemongrass give a nice uplift to the flavours coming from the Awamori rice spirit.

Finish

Fresh, vibrant, and long-lasting.

About the distillery Masahiro Distillery was founded in 1883 by Shobun Higa. His father - Shozoku Higa had a well-respected name in the Ryuku Kingdom and was licensed to make Awamori. Shozoku's passion for cuisine is still alive at the Masahiro Distellerie, renowned for its production techniques, outstanding qualities, and passion for innovation. Okinawa Gin was born in 2017 on the southern Japanese island, Okinawa. Inspired by culture and tradition over 130 years old, they decided to distil according to ancient methods of Awamori making. Unlike distillers in western countries, Masahiro Distillery uses two different single stills to create a unique taste that can't be found anywhere else.

47 %
70 cl