



Red Peak Ren 5-year Mugi Shochu

Akamine Brewery, (Oita, Japan)

In 1968, Iwazo Akamine (Miyoshiya), took over the sake brewing business in Nozu city from Yoshiemon Hirota (Yoshishiroku-san). The historic Akamine sake brewery has been passed down from generation to generation for more than 140 years and is proud to always preserve the "tradition".

Akamine Brewery's philosophy has been handed down from generation to generation. Their philosophy is to make shochu with sincerity. They do this by never compromising quality, accentuating taste and aroma of the raw materials, putting soul into koji production, and keeping to traditional manufacturing methods. Akamine aspires to create delicious, elegant shochu using traditional methods while adapting to modern times and tastes.

Basic information

Brewery/Distillery: Akamine Shuzo

Brand Name: Red Peak

Product Name: Ren 5yr

Type: Mugi (barley) Shochu

Style: Honkaku, single distilled shochu

Aged: 5 years

Raw ingred.: 2-row Barley from Saga prefecture, Shiro Mugi Koji, Water, Yeast

Koji: 100% barley

Alcohol: 40% by volume

Size/Pack: 720ml / 12-pk

UPC: 844650055023



Producer

Producer: Akamine Distillery

Founded: 1868

Owned by: Akamine Family, 5th generation

Location: 164-1 Notsumachi Oaza Notsuichi, Usuki City,
Oita 875-0201 Japan

Web site: <http://akamineshuzou.co.jp/>

Other info

In 1948, production of the “Red Peak Dotton” brand began. Dotton Ren 5-Year is a hand-crafted, 100% barley shochu aged for a minimum of five years in hourou enamel tanks, traditional glass-lined steel vessels used in sake brewing for their neutral, non-reactive, and temperature-stable properties.

Process: Water, koji, and yeast are first fermented in a big pot to create the primary moromi. The moromi is then distilled to produce the first spirit. This first spirit undergoes a second fermentation with barley, followed by a single, pot distillation to preserve the barley’s natural aroma and flavor. The spirit is then diluted with water to adjust the alcohol content to 40% alcohol by volume. Finally, the distillate is aged in hourou enamel tanks for a minimum of five years before bottling at 40% ABV.

Features: Made from barley grown in Saga Prefecture and distilled under atmospheric pressure. Five-year tank aging draws out the naturally fruity character and rich aroma of barley shochu, imparting a sense of maturity and depth that develops over time.