



Red Peak Tumugi 20-year Mugi Shochu

Akamine Brewery, (Oita, Japan)

*In 1968, Akamine Iwazo (Miyoshiya), took over the sake brewing business in Nozu city from Hirota Yoshiemon (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".
old-fashioned....But new*

Akamine Brewery's shochu making, which is to bring out the quality of raw materials to the maximum, put soul into koji, and make shochu with sincerity. It is a manufacturing method that has been handed down from generation to generation. The method of never allowing compromise and thoroughly sticking to the ultimate in taste and aroma has not changed since ancient times. Keeping to traditional manufacturing methods, we will fuse flavors and aromas that meet the changes and needs of society. This is Akamine's way of thinking about sake (shochu) making, and it is also the reason why it is loved by everyone even now.

Basic information

Brewery/Distillery: Akamine Shuzo

Brand Name: Red Peak

Product Name: Tumugi 20yr

Type: Mugi (barley) Shochu

Style: Honkaku, single distilled shochu

Aged: 20 years

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

Koji: 100% barely

Alcohol: 40% by volume

Size/Pack: 720ml / 6-pk

UPC: 844650055016

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

Tumugi 20-yr is a hand-crafted, 100% barley shochu aged for a minimum of twenty years in hourou enamel tanks — traditional glass-lined steel vessels used in sake brewing for their neutral, non-reactive, and temperature-stable properties. The lengthy 20-year aging process mellows the flavor of the shochu giving it a gentle sweetness and a gorgeously balanced barley-like aroma.

Process: Water, 100% barley koji, and yeast are first fermented in a tank or 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 twenty years before bottling at 40% ABV.

Features & Tasting Notes: Crafted from Saga-grown barley and distilled under atmospheric pressure, this shochu highlights the natural sweetness and aroma of the grain. Long aging in hourou enamel tanks softens the spirit, creating a mellow, rounded palate that drinks smoothly despite its higher proof. Aromatically, it opens with soft rose-petal notes, gentle fruit tones, and a clean, refreshing mouthfeel. The finish is smooth, lightly sweet, and marked by lingering barley richness.