



TENGU SAKE 天狗

KUMESSEN G.E.M.



Two reserve Awamori are aged for a further 10 years in Kentucky oak to create a spirit in a class of its own.

Profile

Kumesen is one of the most famous Awamori producers in Japan and G.E.M. (Genuine Extra Matured) is a ground-breaking product. The liquid is a blend of two reserve Awamori, a 1997 and a 2001 that are then co-matured for a further 10 years in second use bourbon barrels imported from Kentucky, USA. Japanese Pappy? You decide.

Extensive ageing and the two Awamori blend have given this beautiful spirit smooth and creamy notes of vanilla, beeswax and a lingering and luxurious finish. Stunning balance and a clean finish of cloves, cinnamon and tangerine peel makes this as compelling as it gets.

Production Methodology

Awamori is made from long grain Thai rice which is inoculated with black koji mould, fermented and then distilled.

A 2001 distilled Awamori is blended with 1997 Awamori and the two are aged for ten years in second use Kentucky oak barrels. The barrels were originally charred and used for bourbon, there is no re-charring before use.

In Japan, Awamori is not allowed colour so Kumesen came up with the ingenious idea of adding a tiny amount of saccharified tapioca starch to allow it to be produced. This means that GEM is a product in a category of its own.

Product Details

Product Code: TSNISH03
Country: Japan
Allergens: none
ABV: 42%
Colour: deep gold, toward tawny
Product Type: aged Awamori
Bottle Size: 70 cl
Closure: Screw cap

Bartenders' Tips

- Tapioca starch addition produces a natural foam when shaken - great for sours!
- Makes a serious Boulevardier

Tech Points

- Two aged Awamori blend
- Further 10 years in Kentucky Oak

Tengu Sake

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