



TENGU SAKE 天狗

PREMIUM CRAFT WA GIN



Premium Japanese craft gin made from a 10-year-aged Japanese sake base & citrus botanicals.

Profile

Founded in 1950, Meiri Shuzo is a relatively new producer with, up until recently, a focus on Japanese sake, shochu and liqueurs. WA Gin is their first non-Japanese style spirit.

Wa Gin's base spirit is shochu distilled from Japanese sake and then aged for 10 years. Seven botanicals are used including juniper, orange peel, lemon peel and cinnamon.

Strongly citrus driven with an unbelievably smooth texture (from the sake base). On first impression WA Gin reminds of creamy, chocolatey orange. The profile is tight, exotic with a velvety smooth finish.

Production Methodology

Rice is first fermented into sake in the standard method. This sake is then distilled into shochu and aged for 10 years in stainless steel: this forms the gin's base spirit. This base spirit is then re-distilled and aromatised with botanicals.



Juniper



Orange Peel



Lemon Peel



Cinnamon

Product Details

Product Code: TSNISH01
Country: Japan
Allergens: None
ABV: 45%
Colour: Water-white
Product Type: Gin
Bottle Size: 70 cl
Closure: Cork stopper

Bartenders' Tips

- Due to the strong influence of citrus WA Gin can be used as an aromatiser to accentuate citrus aromatics in your cocktail. Or just do away with the twist!

Tech Points

- 10-year-old sake base spirit = extra flavour, complexity and creamy texture.

Tengu Sake

www.tengusake.com

Email: contact@tengusake.com / Tel: 020 3129 5044