

## Iki 壱岐

**Product type:** Spirit

**Geographical area:** Iki Island, Nagasaki Prefecture – JAPAN

**Specificity of the product:** Iki Island of Nagasaki Prefecture is known for its robust and particularly complex flavoured barley shochu, using rice koji as a sub ingredient. Their distilling method is believed to have originated in the Korean peninsula, a close neighbour to Iki. The island had long been rich in rice cultivation, so naturally, sake was being produced there. However, during the economically difficult times of the Edo Period, the Shogunate levied high tariffs payable with rice. It wasn't much later that sake producers were replaced by barley shochu distilleries. Iki Shochu is recognized as geographical indication since 1995. It is a barley shochu produced on the Island of Iki, using one part rice and two parts barley.

The aroma of Iki is that of grain, while the aroma of Ginza is caramel and woody. The taste of Iki is mild, clean, with a hint of pear; while the taste of Ginza is sweet, smoky, and caramel.



**Source:** Sake school of America

<http://www.sakeschoolofamerica.com/news/discoveringshochu/episode-2-history-of-shochu-pt-2/>