



# TOMBO

SHOCHU



Ages ago, Japan was called Akitsushima, “Land of Dragonflies” and Samurai armor was often adorned with dragonflies to symbolize strength. It is from this history and lore that Tombo rises.

An authentic Honkaku Shochu, Tombo is single pot distilled from North American barley and white koji. Drawn from the head and body of the distillation process and aged six months in stainless steel tanks, Tombo retains full flavor yet is mellow and easy to sip.

Despite similarities, Tombo Shochu is not vodka and you may find it more refined than its Korean relative known as soju.

## TASTING NOTES

Lush grain aroma followed by hints of pear and citrus flavors accented by tropical spice. The finish is clean and long with notes of spice, minerals, and green olive.

## SHOCHU DEFINED

A traditional Japanese distilled spirit typically made from grains and vegetables.

## PRODUCT SPECIFICATIONS

<b>PROOF</b>	48%
<b>GRAIN</b>	NORTH AMERICAN BARLEY
<b>KOJI</b>	WHITE
<b>SERVING TEMP</b>	ENJOY ON THE ROCKS, WITH SELTZER OR SODA, AND MIXED IN COCKTAILS
<b>UPC 12/750ML</b>	7 47846 60003 1