



**Awamori, an Enchanting & High-Quality Spirit; Enhancing the Merriment with Rich Taste & Aroma.**

## Awamori; Inheriting the History & Culture of Over Six Centuries

Awamori is a type of distilled liquor that is said to have originated from Siam (present-day Thailand). The distilled spirit of Siam was introduced to the Kingdom of the Ryukyus in the early 15th century through trade with China and Southeast Asia. Together with the Siamese liquor, our Ryukyuan ancestors acquired distilling techniques, and used *kuro koji-kin*, or black mold, for the fermentation process which is vital in producing alcohol. This is how the uniqueness of awamori was first achieved. As a result, awamori became highly valued for its taste and quality like no other liquor, and was an essential asset in foreign diplomacy for the Ryukyu Kingdom. Around the 17th century, the royal Ryukyu government prohibited the production of awamori by those other than appointed households. The management of the awamori production in this bygone era is said to have been extremely stringent, and when production was deemed as a failure, the possessions of the household were seized and the owners banished to a distant island.



## Awamori is Nurtured, Not Made.

### The Process until the Birth of Ryukyu Awamori, Taragawa.



**A Refreshing Citrus-Mix, Recommended for the Ladies**  
A delicious, chuhai-style drink with grapefruit or other fruit juice added to awamori on the rocks or mixed with soda. This is a crisp and fruity cocktail with a delightful scent that the ladies will especially enjoy.



#### A Simple Water-Mix to Compliment Lively Meals & Conversation

Awamori mixed with water according to preference is the most popular way awamori is imbibed in Okinawa. You can enjoy the depth of its flavor with a small amount of water or add lemon or lime for a refreshing citrus touch.



#### Serve On the Rocks to Enjoy the Full Flavor

The key to enjoy awamori on the rocks is to pour directly over the ice. You can enjoy the fullness of the distinctively fragrant awamori and the slow-changing taste of your drink as the ice gently melts and blends with the spirit.



#### 1 Rice: Ingredient, Washing & Rinsing

Thai rice is used as the ingredient for awamori. This is a hard type of rice containing rich flavor that gives the awamori its unique taste. At Taragawa, we take great care in preserving the natural component of the ingredients and thus, the rice is washed and rinsed without crushing the grains, and the bran is carefully removed in the process. Then, the rice is immersed in water to absorb the necessary moisture.



#### 2 Rice: Steaming

After the rice is carefully drained, it is evenly steamed in a rice-steaming machine. This process is conducted with great care for the starch and protein components of the rice to assimilate easier with the koji-kin.



#### 3 Koji: Malted Rice

Black koji-kin (mold) is added to the steamed rice to make malted rice. Black koji is awamori's life itself, and is the fruit of the wisdom of the forefathers. Meticulous care is taken in this step to monitor the temperature and moisture, which ensures the unchanging quality of the final product.



#### 4 Moromi: Nurturing

Malted rice, mother water and yeast are placed in a tank for the next step of alcohol fermentation called moromi. Over a period of approximately 15 days, the moromi is nurtured with care to reach an alcohol content of about 18%. During this process, the ingredients are stirred numerous times in preparation for the next step.



#### 5 Distillation

The distillation of moromi is done using the traditional method of normal pressure distillation. After being brought to a boiling point at a regular temperature of 100 degrees centigrade, unrefined awamori with high alcohol content is born, rich with fusel oil that contributes to the deep flavor. This is the moment of awamori's birth.



#### 6 Maturity

At Taragawa, we store the freshly made awamori for over a year, and through this maturing period, our awamori achieves its depth of flavor and scent. For kusu, the awamori is stored for an additional three years or more to await its full maturity. Additionally, different methods of the aging process are utilized to bring out different characteristics of taste for each of our unique products.



#### 7 Blended Products

After made into soft water, the freshwater from the Taraga that flows underground from the distillery is added to adjust the alcohol content for our various products. Final care is given to the last step of carefully bottling each of the awamori products under thorough safety and health management.