

熟成の日々。

Delighting the Palate of the World
 Awamori, Kusu (Aged Liquor); Jewel of the Ryukyu

Awamori cellar



750ml



Higashiheianasaki



Ishigaki Is.

MIYAKO Is
 Latitude: 24° 45'N
 Longitude: 125° 24'E



the head office

株式会社 多良川

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Refined Excellence from Miyako Island

Through its refined taste, the renowned awamori speaks of the history and culture of the Okinawa islands. Those aged for three years or more, called kusu, are accredited for presenting the true allure of awamori. The characteristics of *kusu*, found in its well-rounded flavor, depth of taste, and fragrant scent are derived through its aging process. During the era of the Ryukyu Kingdom, the awamori was served on occasions when welcoming diplomats from various parts of the world. Even after centuries, the awamori is still highly valued at international fairs and is truly a pride of the Ryukyu heritage that has delighted the palates of the world.



Embraced by the Transparent Sea, Bright Rays of the Sun, and the Refreshing Breeze.

Afloat on the distant, sparkling blue waters 310km southwest of Okinawa Island, is an island resembling the shape of a graceful manta ray. This is Miyako Island, an island grown from raised coral reefs and covered with lush greenery all year round, bustling with natural activities of the subtropics in its rich waters and land. Taking advantage of such natural blessings is Taragawa, a proud local distillery devoted to producing the finest awamori, one bottle at a time. The unique climate and lifestyle of the Okinawa islands that introduced awamori to the world, and the sophisticated techniques that have been passed down from our forefathers, coming together harmoniously with the wisdom and passion of those dedicated to the production of awamori today, are what contributes to the creation of our kusu of exceptional quality and taste. That is the spirit of Taragawa, and the renowned awamori kusu.

Made with Freshwater that Flows Deep Within the Island of Coral. Giving Life to Awamori & Nurturing Its Quality.

Taragawa is located at Sunagawa, Gusukube on Miyako Island which is an area blessed with the most pure and clean freshwater on the island. Underneath the distillery flows the crystal-clear stream of Taraga, the underflow water that springs from the foot of Uipiamori. This natural water is used in the preparation of our awamori. Since Miyako Island is an island of elevated coral reef and formed with pervious Ryukyu limestone, the rainwater is naturally filtered through the ground and becomes hard water that is full of minerals. This water is precisely the most suitable in the traditional distilling of awamori and vital in producing unrefined awamori with a robust core.