



MASAHIRO OKINAWA GIN

Craft Recipe 01

Masahiro Okinawa Gin Recipe 1 is Okinawa's first handcrafted gin, distilled from awamori, a rice liquor indigenous to the region. Recipe 1 features botanicals such as roselle, from the hibiscus family, guava leaves and long pepper, though the most interesting addition is goya, a green, bumpy Okinawan bitter melon. A unique vibrant gin with southern fruity notes, mixed with spices that enhance the traditional Awamori's warm and rustic background.

Tasting notes

Color

Clear.

Aroma

Floral with tropical fruits and green notes of bitter melon.

Taste

The guava leaf lends a velvety mouthfeel to the gin. Harmonious floral accents of roselle accompanied by hints of bitter melon. The pungent fruit sweetness is softened by earthy juniper notes and freshly cut green grass. The citrus blossom keeps the flavours fresh and vibrant.

Finish

Fresh, crisp, and long-lasting.

About the distillery Masahiro Distillery was founded in 1883 by Shobun Higa. His father - Shozoku Higa had a well-respected name in the Ryuku Kingdom and was licensed to make Awamori. Shozoku's passion for cuisine is still alive at the Masahiro Distellerie, renowned for its production techniques, outstanding qualities, and passion for innovation. Okinawa Gin was born in 2017 on the southern Japanese island, Okinawa. Inspired by culture and tradition over 130 years old, they decided to distil according to ancient methods of Awamori making. Unlike distillers in western countries, Masahiro Distillery uses two different single stills to create a unique taste that can't be found anywhere else.