



琉球泡盛 残波



ZANPA



Ryukyu Awamori
Zanpa

Product Information



Higashuzo Co., Ltd

URL <http://www.zanpa.co.jp>

Higashuzo Company Profile

Company name	Higashuzo
Established	1948
Capital	22.4 million yen
Representative	President Kensaku Higa
Head Office	1061 Nagahama, Yomitan, Nakagami, Okinawa TEL: (098)958-2205 FAX: (098)958-3711 URL http://zanpa.co.jp
Tokyo Sales Office	6-14-8 Oi, Shinagawa, Tokyo TEL: 03-3772-3841 FAX: 03-3772-3854
Business	Manufacture and sale of Ryukyu awamori (otsu-type shochu)
Employees	38
Main products	Ryukyu awamori, Zanpa Ryukyu awamori, Kusu Umi no Iro
Partners	Toyo Sakerui Hanbai Ltd., Ryukyu Shuhan Co., Ltd., others
Financial institutions	Bank of The Ryukyus, Okinawa Bank, Kaiho Bank
Sales area	Inside and outside Okinawa Prefecture



The history of awamori

At the start of the 13th century, alcohol distilling technology developed in western Asia is said to have arrived in Ryukyu via China and Siam (Thailand). Awamori was presented as a tribute gift in trade with various Asian countries. Afterwards, in the Ryukyu Kingdom period, production was only permitted under strict management in three locations in Shuri. In the Meiji period, Ryukyu was renamed Okinawa Prefecture and licensed production of awamori became possible. It's said that there were about 760 private producers. The awamori industry suffered significant damage in the Pacific War, but thanks to the determination of the Okinawan people, it made a recovery and is now enjoying a boom.

The origins of awamori's name

There are several explanations for the origin of awamori's name. One comes from the fact that beverages with a high alcohol content produce bubbles (awa) when poured. Other explanations suggest it comes from the Japanese name for millet (awa), a grain used to make awamori, or that it derives from the Sanskrit word for alcohol (awamuri).



Ryukyu Awamori Zanza Product Information



Zanza Premium 30°
720ml
JAN 4942574 304009



International Taste & Quality Institute (ITQI)
2011 to 2012 and 2014
Three stars (Exceptional)

Monde Selection
Gold Award
4 years running

For this Zanza Premium, we take kusu matured for five years in the Zanza cellars and create a 60% blend with other carefully selected kusu. Enjoy this masterpiece of aroma and richness, with the special flavor achieved through long maturation in jars.



Zanza Premium
5-Year Old Kusu 35°
720ml
JAN 4942574 354010



5-Year Old Kusu
RYUKYU AWAMORI
ZANPA PREMIUM

Zanza Premium 35° is carefully matured for five long years in the Zanza cellars. The highly aromatic scent and richness can only be achieved, through long maturation. We hope you'll enjoy the flavor of this masterpiece as it deepens with every sip.



Monde Selection
Gold Award
8 years running



International Taste & Quality Institute (ITQI)
2009 to 2012 and 2014
Two stars (Remarkable)

ITQI is an international food judging organization comprising ten of Europe's premier culinary associations and the Association de la Sommellerie Internationale. 100% of their evaluations of foods and drinks are conducted by blind judgement.

Nicknamed "Zanshiro," this is a well-known 25° awamori. Its fruity aroma and refreshing taste make it popular with women as well. This awamori is exceptionally clear and clean.



Zanza White
720 ml 25°
JAN 4942574 250001



Zanza White
1,800 ml 25°
JAN 4942574 250002

An easy-to-drink Awamori liqueur with a 12% alcohol content. Made with a base of Ryukyu Awamori Zanza blended with juice from Shikuwasa citrus grown in Okinawa's Yanbaru region. Enjoy chilled - straight, on the rocks, or with soda.



Zanza Aogiri Shikuwasa
720 ml 12°
JAN 4942574 124015



Zanza Aogiri Shikuwasa
1,800 ml 12°
JAN 4942574 120015

ZANPA BLACK



Zanza Black
720 ml 30°
JAN 4942574 300027



Monde Selection
Gold Award
6 years running

International Taste & Quality Institute (ITQI)
2009 to 2012 and 2014



Two stars (Remarkable)

Nicknamed "Zankuro," this is a long-running 30° awamori. It's characterized by the punch and depth typical of black koji. With a good balance of mellow aroma and richness, this popular awamori always satisfies.



This low-alcoholic carbonated drink is based on Zanza Ryukyu awamori, with 3% yuzu citrus juice. It's semi-sweet, and easy to drink.

Zanza Yuzu Sparkling
275 ml 5°
4942574 05016



Zanza Umesu
720 ml 14°
JAN 4942574 140116

Minabecho in Wakayama Prefecture is Japan's leading producer of Nanko plums. This umeshu uses ripe Nanko plums from Yamanishi Farm. Tree-ripened Nanko plums are yellow, filling the entire orchard with a fine aroma. We soak these ripe Nanko plums in Zanza Ryukyu awamori to produce an umeshu with a fine, mellow aroma and rich flavor. We add pieces of the yellow fruit to create umeshu with an even more refreshing taste.

How we make Zanpa awamori



1 Rice

The raw ingredient is Indica rice from Thailand (cracked rice or whole rice).



2 Washing and soaking

First we wash the rice. Then we soak it so that it absorbs plenty of water.



3 Steaming and seeding

We steam the soaked rice for 40 to 50 minutes, and when the steamed rice is about 40°C, we sprinkle it with black koji fungus.



4 Koji making

The koji making machine maintains a temperature of about 40°C, promoting growth of the koji fungus.



5 Preparation and fermentation

We add the koji and awamori yeast to a preparation tank filled with water to make moromi. The moromi ferments for about two weeks.



6 Distillation

We put the matured moromi through a single distiller for two to three hours to produce awamori.



7 Storage

When we want to make an even finer tasting old aged awamori called kusu, we mature it in jars or tanks for three years or more.



8 Bottling

After distillation, we put the finished awamori in bottles, cups or jars and label it.



9 Shipping

Our awamori is delivered to customers nationwide.

How to enjoy awamori

Water



Normally, awamori is diluted with water at a ratio of 4:6, but feel free to dilute it to your own taste.

Hot water



Awamori can also be diluted with hot water, at the same ratio as cold water. On long autumn evenings and winter nights, it warms you to the core.

On the rocks



Just add ice to enjoy the aroma of straight, cold awamori.

Straight



Pour awamori into a chokei cup or glass and enjoy it as is. This method of preparation is especially ideal for kusu, which is awamori that's matured for three years or more, and the true taste of awamori can be enjoyed.

Mixed



Awamori also makes a great base for cocktails, mixed with tea, cola, lemon and so on. In Okinawa, it's typically mixed with shikuwasa or uchii (tumeric) tea.



OH! OKINAWA
Yomitan



If you visit Okinawa, you have to go to Yomitan!
See why now on our webpage "Oh! Yomitan"



<http://yomitan-okinawa.com>



Available on the
App Store



Available on
Google play