## **Brewing process of Amami Kokuto Shochu**

奄美黒糖焼酎ができるまで





サトウキビ Sugar cane



黒糖 Brown sugar

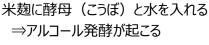


原料の米を蒸す 麹菌を培養する

Steam rice Cultivate koji



②一次仕込み First addition



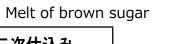
Put yeast and natural water in rice koji ⇒Alcohol fermentation occurs



③黒糖溶解 Melt brown sugar



黒糖を溶かす







4)二次仕込み Second addition



②に溶かした黒糖を入れる ⇒発酵が進む Add the dissolved brown sugar ② ⇒Fermentation proceeds



5蒸留 Distillation

奄美黒糖焼酎の原酒ができる Undiluted Kokuto Shochu



蒸留酒のため糖質は0% This is a distilled spirit so

sugar content is 0%.

6貯蔵 Storage



タンク、樽、カメに入れて熟成 Put alcohol into a tank, barrel, Pot



**(5)** 

⑦瓶詰め Pack it in a bottle



瓶に詰め、ラベルを貼る

Pack the Shochu in a bottle and paste the label

8出荷 **Shipping** 

検査⇒出荷

Inspect shochu⇒Shipping



(協力:奄美大島酒造、浜千鳥館)