



CHILL GREEN

SPICY & CITRUS FLAVOR

The fusion between umami taste of barley shochu
and the spicy & citrus flavor of “maqaw”.

About CHILL GREEN



The Fresh, Wafting Aroma of Maqaw Spice Botanic Barley Shochu, Explore New Palate

The name of the drink was coined in a lexical combination of Chill Out as in “to relax” and Green that took inspirations from “botanical” and “natural”. This brand aims to be at the side those discerning customers who are looking for a relaxing time for themselves in a busy daily life.

This is how we envisioned creation of this spirit.

2 special manufacturing methods that create new palate

Botani-cohol Method

A method of developing a new type of fragrance-forward flavor profile by combining botanicals with moromi mash. Botanicals are added to mash at the optimum time during fermentation, allowing the aromatics from the botanicals to be fully extended to the end product of shochu.



Refined Blend

We use the most refined raw shochu of single distilling in the blend to fully bring out Maqaw's strength.

Note : Both methods are unique naming coined by Hamada Syuzou

SUGGESTED SERVES

Garnish with citrus fruits or spices if desired.



Chill Highball

CHILL GREEN 1 : 2 SODA WATER

TASTE

Enhanced citrusy Maqaw aroma and spiciness on the tongue

FOOD

Cheese, Fried chicken, Bolognese



Ramune-like Highball

CHILL GREEN 1 : 4 SODA WATER

TASTE

Classic Ramune-like fizzy sensation

FOOD

Chocolate, Seafood Carpaccio, Grilled chicken skewers



Chill and Tonic

CHILL GREEN 1 : 2 TONIC

TASTE

Mildly bitter and sweeter to resemble a citrus-based seltzer

FOOD

Potato crisps, Prosciutto, Popcorn

ADDITIVES FREE

©Volume : 720ml, 1.8L ©Container : Bottle ©Type : Shochu
©Ingredients : Barley, Barley Koji, Maqaw ©Koji Mold : White ©ABV: 25%

Company's Info

