



ABOUT

About Ibusuki Distillery

In 1987, five breweries combined their traditional techniques to aim for the ideal shochu brewing, thus founding Ibusuki Distillery. We established our brewery in Ikeda and Kariya, finding it an ideal location due to the availability of high-quality water sources and the swift procurement of fresh, early-harvested sweet potatoes.



HISTORY



The Establishment of Ibusuki Distillery

Five traditional shochu distilleries in the Ibusuki region combined their time-honored techniques to embark on the production of shochu on a scale previously unattainable, through a collaborative effort. They established the Ibusuki Shochu Cooperative with the goal of improving quality and diversifying products. On July 1, 2008, the Cooperative became a corporation, changing the name to Ibusuki Distillery. Focused on location, water quality, raw material procurement, and distribution, we built a factory near Lake Ikeda in Ibusuki, ideal for shochu production. Our company's main brand is "Riemon."



SURROUNDINGS

Environment for Shochu Production

Ibusuki Distillery is located at the foot of Kinzan (Otani Kinzan, an abandoned mine). The abundant water from the mine is essential for the deliciousness of our products. We brew and store shochu in a location 2-3 degrees cooler than the plains, with a pleasant breeze even in summer. The shochu is distilled using sweet potatoes grown in vast surrounding nature that includes Lake Ikeda, Kyushu's largest caldera lake, and Mount Kaimondake, known as the Satsuma Fuji.



PROCESS

Shochu Production Process

An introduction to the manufacturing the manufacturing process of Satsuma Shochu Riemon.



1 Koji Making

Wash and steam the rice. Cool it down and mix it with koji seed to make "koji."



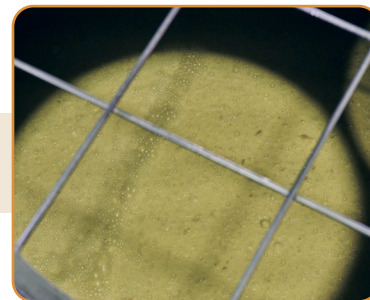
2 First Preparation

Add yeast and clean water to "koji" to age it, creating the first mash.



3 Sweet Potato Processing

Carefully select each sweet potato, steam, cool, and crush them.



4 Second Preparation

Add the crushed sweet potatoes and water to the first mash and ferment it for 8-9 days to create the second mash.



5 Distillation

Blow steam into the second mash and boil it. The cooled steam is the raw shochu.



6 Storage & Aging

Store the raw shochu in tanks for aging.



7 Bottling & Shipping

Blend and dilute the aged raw shochu, bottle it carefully, and ship it nationwide.

About Riemon



In 1705, Maeda Riemon, a fisherman from Yamagawa Ibusuki, traveled to Ryukyu by boat and brought back sweet potato seedlings to his hometown. These sweet potatoes later saved many people from repeated famines. (The name Riemon was adopted by our company at its founding through a public solicitation.)

MAIN PRODUCTS

甘
藷
酒
利
右
衛
門



RIEMON

Our flagship brand, Riemon, is known for its smooth taste and clear flavor.

Recommended Pairings
sashimi, vinegared dishes, cold tofu

Recommended Ways to Drink
hot water mix, on the rocks

黒
利
右
衛
門



KURO-RIEMON

The blending of umami and richness produced a shochu rich in aroma and taste, with a flavor smooth and refreshing to the mouth.

Recommended Pairings
beef sinew stew, miso oden, grilled chicken

Recommended Ways to Drink
hot water mix, water mix

赤
利
右
衛
門



AKA-RIEMON

A premium flavor with the soft sweetness and fragrant aroma of red sweet potatoes.

Recommended Pairings
fried chicken, tempura, grilled offal

Recommended Ways to Drink
soda mix, on the rocks

Ibusuki Distillery Co., Ltd.

Founded in 1987

Capital : 50 million yen

Business : Manufacturing and selling Type B shochu



6173-1 Ikeda, Ibusuki City, Kagoshima
891-0312, Japan

TEL +81-993-26-2277

FAX +81-993-26-2278

<https://riemon.com/>

