



KIYOMI - WHITE RUM FROM JAPAN, OKINAWA ◀

Kiyomi means 'pure beauty' in Japanese. This rum was carefully made in the city of Nago on the island of Okinawa by the HELIOS DISTILLERY.

Helios is the oldest distillery in Japan, having produced rum since 1961 following a request from the American army who were stationed there at the time.

This rum is made from local cane sugar molasses that is fermented for three weeks then distilled in a copper pot still. The sugar cane enjoys mineral-rich soils and a tropical climate, giving the rum a mineral, saline character.



A white rum with an unrivalled explosion of aromas thanks to a long period of fermentation for its sugar cane molasses, offering up truffle notes before oxidation.

TASTING NOTES :

COLOR / Pure and transparent.

NOSE / Sugar cane juice, delicately sweet and saline aromas.

PALATE / Sweet and saline notes. Lime, basil, honey, white tea.

Ripe and candied lemon touches.

FINISH / Bursting with goodness.

ABV 40 / 70 CL

JAPAN
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RUM
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