



TOKYO
WHISKY & SPIRITS
COMPETITION

Tokyo Whisky & Spirits Competition TWSC2021 Shochu Division Results



Superior Gold Awarded to 17 Entries



Remote judging sessions held to determine winners

The Tokyo Whisky & Spirits Competition, operated by the TWSC Executive Committee, is Japan's first whisky and spirits competition. Beginning with the second holding of the competition last year, a new Shochu Division was created, and this year saw 255 entries from across Japan. The rigorous judging process was conducted entirely blindly, resulting in 17 Superior Gold winners, 64 Gold winners, 100 Silver winners, and 40 Bronze winners. Shochu is Japan's native spirit. To help drive the growth of shochu in overseas markets, Western spirits experts are included in the judging panel.

Results

Entries are divided into categories based upon their raw ingredients such as rice, barley, sweet potato, awamori, kokuto sugar, or others, then further divided based upon length of maturation. Within each category, items that scored above a certain threshold are awarded Superior Gold. The below 17 entries have been awarded Superior Gold.



【From the top left】

- Kodai Ikko (Rice)
- Den-en Platinum (Rice)
- Barrel Long-Term Storage Barley Shochu Owl (Barley)
- Hyakunenno Kodoku (Barley)
- Ikkomon Aka (Sweet Potato)
- Kiroku (Sweet Potato)
- Satsuma Shiranami Genshu (Sweet Potato)
- Shasharakuraku Kin (Sweet Potato)
- Den-en Envelhecida 40% (Sweet Potato)

【From the bottom left】

- Tenshi-No-Yuwaku (Sweet Potato)
- Tensei Hojun Red (Sweet Potato)
- Sennen No Hibiki 43%(Awamori)
- Nakijinjo 10 Years Old (Awamori)
- Yaesentaruchozo (Awamori)
- Sato No Akebono Gold (Kokuto Sugar)
- Benisango (Kokuto Sugar)
- Chiran Tea Chu (Others)

Judging Process

The judging panel consisted of 84 judges and was made up of specialists, makers, salespeople, and members of the media in shochu, sake, and wine. Additionally, the panel included experts in whisky and other Western spirits. Though a joint judging session was originally planned to be held at a venue, to prevent the spread of the novel coronavirus, the judging sessions were instead conducted remotely, where entries were re-bottled into mini bottles and sent to the 84 judges.

Only the category of each entry was revealed to the judges. Without knowing the brand, using specific glassware and in a prescribed order, judges award a maximum of 100 points based on the aroma, flavor, and overall balance. Nine to eleven judges are assigned to each entry. The average scores are calculated by replacing the two lowest scores with the third lowest score, then awards are given to the highest-scoring entries.

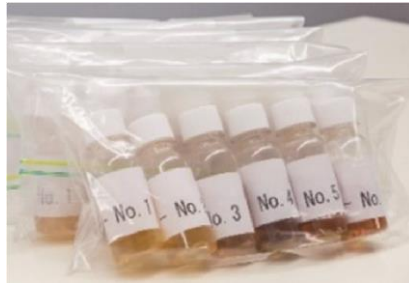
Coronavirus Countermeasures

7000 mini bottles. Remote judging again this year!

To prevent the spread of the novel coronavirus, like last year, the judging process was held remotely. Office staff re-bottled entries into 20ml mini-bottles, then sent them along with specified glassware and instructions to taste the samples in an assigned order. Judges then conducted their judging of 4-8 items per flight at home or their workplaces. Last year's judge pool was reduced to 32 judges for whom 2000 mini bottles were prepared, but this year samples were sent to 84 judges in over 7000 mini bottles.



【Re-bottling into mini bottles】



【Mini bottles shipped with instructions for tasting order】



【Tasting using specified glassware】

【TWSC2021 Information】

- **Official Homepage** <http://tokyowhiskyspiritscompetition.jp/>
- **Judges** 84 specialists, makers, salespeople, and members of the media in shochu, sake, and wine, as well as Western spirits experts
- **Categories** 96 total categories were assigned based on raw ingredients such as rice, barley, sweet potato, awamori, kokuto sugar, or others, then further broken down by maturation container and alcohol by volume
- **Entries** Western spirits division: 444 entries, Shochu division: 255 entries
- **Organizer** Tokyo Whisky & Spirits Competition Executive Committee
- **Executive Committee Chair** Japan Whisky Research Centre President Mamoru Tsuchiya
- **Planning/Operation** Japan Whisky Research Centre
- **With Support From** Japan Tequila Association / R.U.M. JAPAN Association / Japan Vodka Association / Association Japonaise de Cognac / Japan Pisco Association / Japan Spirits & Liqueurs Makers Association / Japan Wines and Spirits Importers' Association / Women's Association for Japanese SAKE & WINE lovers / Cheese Professional Association / Hotel Barmen's Association / Embassy of Ireland / U.S. Agricultural Trade Office, American Embassy / Embassy of Armenia / Welsh Government Japan Representative Office / Embassy of Canada / Embassy of Jamaica / Scottish Development International / Taipei Economic and Cultural Representative Office / Embassy of the Federal Republic of Germany / Embassy of México / National Tax Agency / Japan External Trade Organization (JETRO)

< Please direct all media inquiries to >

Japan Whisky Research Centre PIC : Kato, Tomita
Phone : +81-3-6277-4103 E-mail : twsc@scotchclub.org
Tokyo-to Shibuya-ku Hiroo 5-23-6 Hasebe #10 Bldg. 2F 150-0012