



## WIHAYO PREMIUM SOJU

SKU: LIWS

The vision of Korean born, Amsterdam based author and 'foodie' Nathalie Ji Yun, Wihayo Soju is produced in Schiedam, the Jenever capital of the world. It reveres a more artisan approach to distilling fermented rice and enzymatic malted barley using a traditional Jenever distillation system. The high quality rice and malted barley are ground on site by the producers very own windmill that has been in use for six generations, dating back to 1785.

Wihayo is the first premium quality soju to be made in Europe — an exciting innovation perfectly combining the distilling traditions of both Korea and the Netherlands. The name Wihayo derives from the word 'Wihayeo' — a phrase used by young Koreans when they cheers before drinking soju — 'for you' in Korean.

**Tasting Note:** The resulting small batch craft spirit is big on the nose with aromas of malted cereal, walnut and meadowsweets. This carries through and develops further on the palate with fresh green apple notes, hints of liquorice, heather honey and the clean, pure, unadulterated taste of rice. Sugar-free equals guilt-free drinking with Wihayo and at 19% ABV it's light-bodied style makes for a ultra-smooth drinking experience.

**Perfect Serve:** Best enjoyed neat and chilled OR as a 'Somaek' (perfect ratio: 30% Soju, 70% beer).

[Download product Info](#)

