



HINOMARU GIN CRAFT



Brewed using 200 years of sake brewing techniques, carefully selected botanicals such as Fukurai mandarin oranges grown at the foot of Mt. Tsukuba, yuzu from Japan and sansho (Japanese pepper) with rice shochu aged in cedar barrels are blended to create this original gin flavor.

Refreshing aroma of citrus fruits, spice flavor with a hint of Japan, and a deeper taste enhanced through cedar barrel aging.

Product name	HINOMARU GIN CRAFT
Company name	KIUCHI BREWING AND DISTILLING Inc.
Delivery available	After checking inventory, delivery to designated warehouse or LCL CFR term, Japan
Shelf life	no expiration date (Lot number management)
Storage instructions	Keep at room temperature
Ingredients	spirits / Japan, simple system distillation shochu / Japan
Net weight	700ml
Dimension	Length29.3cm Width20cm Height29.5cm
Quantity per case	6
Minimum order	72 cases
Certification / accreditation (for product, factory, etc.)	HAACP certification planned (2022)
Preferred export destination countries or regions	Singapore, Vietnam
Retail price in Japan	3,000yen tax-excluded
How to use	Can be enjoyed with tonic or soda