

Product Specification

No. **19**Name: **Nishibori Shuzo Co.,Ltd.**

Product name

Syamuneko Kome Shochu Sherry Barrel Aging



Product No. 3

Size per product

Width	80	mm
Depth	80	mm
Height	240	mm
Weight	1.1	kg
Alcohol level	25	%
Capacity	720	ml

Quantity per case

6 bottle(s)

Minimum lot for order

20 case(s)

Expiration date and storage temperature

Normal

Retail price in Japan *excluding tax

1,727 JPY

Place of production/processing

Tochigi, Japan

Ingredients and food additives

Rice (domestic), Koji Rice (domestic Rice)

Selling point

Rice shochu made from sake rice, which is also used in sake brewing, is stored and aged in a sherry barrel with a high fragrance. This shochu is popular for its unique aroma, reminiscent of whisky and other western liquors. It is stored in a sherry barrel in a secondary storage, and bottled naturally without filtration.

Flavor

Sweet aroma and taste derived from sherry barrels. Gramalous aroma, mild taste.

Sales season

<input checked="" type="checkbox"/> We can make shipments during all seasons.	<input type="checkbox"/> We can make shipments during the following term.	() ~ ()
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