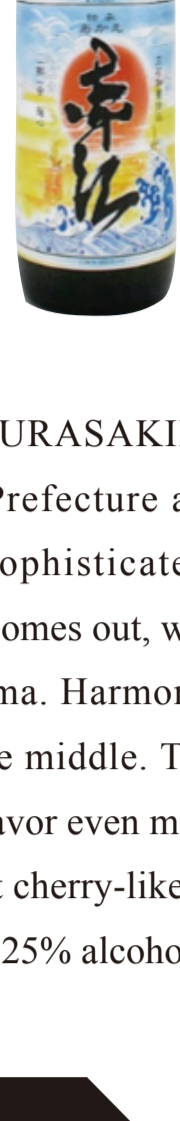




Rich and mellow flavor and light taste.
This sweet potato shochu goes well with any dishes.

AKAE



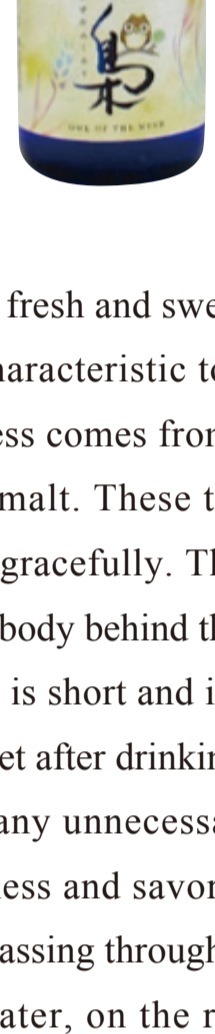
Single-type distilled using "MURASAKIMASARI" green manure grown sweet potato from Miyazaki Prefecture and with white KOJI malt from domestically grown rice. A sophisticated berry-like aroma distinct to MURASAKIMASARI densely comes out, with a hunch of mellow rich flavor. Such a shiny and splendid aroma. Harmonized high level flavors, it has a massive flavor with body in the middle. The taste is gentle and soft and it makes the graceful aroma and flavor even mellow. After passing through the throat, you may feel the pleasant cherry-like aftertaste with a slight sweetness from your nose to your stomach. 25% alcohol

Product standards	
Net content	720ml
Ingredients	Sweet potato, Rice koji
Temperature zone	At normal temperature
Precautions for preservation	Store in a dark place at room temperature
Best-by date	10years
Domestic retail price (tax excluded)	1,352 JPY



Offers a delicate balance of the sweetness and flavor of barley. This barley shochu provides cooling sensation reminiscent of mint.

Kaze no fukurou



Modest fragrance enhances the fresh and sweet aroma from the barley. Light, clear and refreshing taste is characteristic to this shochu due to its vacuum distillation finish. The sweetness comes from barley grain as well as umami flavor created by barley koji malt. These two tastes balance well and the transparent flavor spreads out gracefully. The mellow taste and appropriate balance of flavors bring out the body behind this light to drink shochu.

The aftertaste passing through is short and it doesn't remain peculiarly. The inside of your mouth will be reset after drinking it.

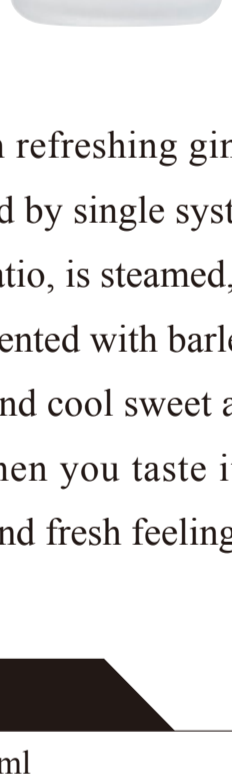
It has a fresh flavor without any unnecessary sensation as well as a good balance of harmonized sweetness and savory flavors. This barley shochu's aftertaste retains nothing after passing through. You may enjoy the fresh flavor by drinking it diluted with water, on the rocks, with soda and it is great accompanied with strong flavored dishes. You will enjoy the umami flavor of barley when you drink it with hot water. 25% alcohol

Product standards	
Net content	720ml
Ingredients	Barley, Barley koji
Temperature zone	At normal temperature
Precautions for preservation	Store in a dark place at room temperature
Best-by date	10years
Domestic retail price (tax excluded)	1,305 JPY

A refreshing, sweet aroma characteristic of ginger.
Crisp, dry and clean taste.



RIHEI GINGER



This is a flavorful Shochu with refreshing ginger aroma that uses rice KOJI, barley and ginger and is distilled by single system vacuum distillation. Ginger, approximately 20% of weight ratio, is steamed, the harshness is removed and it is smashed into pieces and fermented with barley- based MOROMI mash.

You may enjoy the refreshing and cool sweet aroma distinct to ginger and you will feel a sharp sweetness when you taste it. The aftertaste includes faint bitterness and has a sharp, dry and fresh feeling. 38% alcohol

Product standards	
Net content	750ml
Ingredients	Barley, Rice koji, Ginger
Temperature zone	At normal temperature
Precautions for preservation	Store in a dark place at room temperature
Best-by date	10years
Domestic retail price (tax excluded)	2,700 JPY

Major exporting countries

USA, Germany, Italy, Taiwan, Singapore

Awards or prizes won / accomplishments

- 
RIHEI GINGER
2018 Los Angeles International Spirits Competition
Bronze Medal, Shochu category
Bronze Medal, Design Aesthetics
(Packaging Design Awards)
- 
2019 Japan packaging competition
Alcohol category award
- 
2019 A' DESIGN AWARD & COMPETITION
GOLD A' DESIGN AWARD

Company overview

OCHIAI SHUZOJYO CO., LTD.

A shochu distillery with the history of over 100 years in business.
Located in Miyazaki Prefecture.

Established in 1909. Generation after generation, we have been making quality Honkaku Shochu in Miyazaki, Japan. Headed by the master distiller, fourth-generation family business owner and president Ryohei Ochiai. Our shochu factory lies at the foot of the Wanitsuka Mountains that spans to southern Miyazaki. The area is a basin surrounded by mountains. Riverbed water of Kagamizu River that flows close by is used in our shochu production. The distillery uses over 100-year-old "sangoku wagame" (a Japanese clay jar with the capacity of 540 liters) to prepare primary moromi.

The company's shochu has a rich aroma, mellow taste and soft aftertaste. It uses various raw ingredients to yield a wide variety of flavors.



OCHIAI SHUZOJYO CO., LTD.

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