

木内酒造合資会社

KIUCHI BREWERY

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HINOMARU SPIRITS "MIKIBITO"

MIKIBITO is filled with the skills and craftsmanship Kiuchi Sake Brewery has cultivated over its 200-YEAR HISTORY.

MIKIBITO is built on these techniques and experiences related to fermentation and maturation that have been developed over KIUCHI'S 200 YEAR HISTORY of sake brewing.

It is a unique spirit created by the Kiuchi family to honor and celebrate the extraordinary entrepreneurial spirit of Toshiyuki's and Youichi's late father MIKIO KIUCHI.

Distilled Hitachino Nest Beer blended with Kiuchi's own rice shochu* infused with juniper berries, Japanese Yuzu peel, Fukure Mikan¹⁾ mandarins harvested at the foot of Mt. Tukuba in Ishioka city, cherry blossom leaves, green tea produced in Ibaraki prefecture, Coriander, orange peel, lemon peel, Japanese Sansho pepper, cinnamon and cardamon.

ボタニカル Botanicals



ジュニパー
Juniper berry



福来みかん
"Fukure" mandarin



山椒
Japanese pepper



柚子
Yuzu



緑茶
Green Tea



桜葉
Cherry leaves



コリアンダー
Coriander



オレンジピール
Orange Peel



レモンピール
Lemon Peel

米しょうちゅう

*RICE SHOCHU

Rice shochu is made by carefully distilling Japan-grown sake rice and maturing in cedar barrels, which gives the refreshing aroma of the cedar barrels with the mellow umami of rice, bringing depth and a distinctive accent to the flavor of "Hinomaru MIKIBITO."



40 % alc./vol (80 PROOF)

Format:

6x700ml

Barcode: 4 934418 619829