



木内酒造合資会社

KIUCHI BREWERY

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新章は、八郷の地から



木内酒造\_KIUCHI BREWERY



## KIUCHI RICE SHOCHU

KIUCHI BREWERY 1823 Inc. , NAKA-SHI IBARAKI , JAPAN

### 200 YEARS KIUCHI BREWERY (1823-2023)

A long time ago, sake breweries produced shochu for the Sanae Festival. After brewing sake in March, the leftover sake lees were steamed in a steamer to make shochu, just in time for rice planting season. It is said that people enjoyed the shochu that was offered as sacred sake at the "Sanae Festival" to celebrate the successful completion of rice planting.

米焼酎木内 クラシックエディション

### KIUCHI RICE SHOCHU CLASSIC EDITION

AGED IN WOODEN BARRELS FOR 10 YEARS

24% alc./ vol. - 48 Proof

*SOJU - can be sold under wine license in California and New York!*

Kiuchi rice Shochu Classic was made from rice and matured in traditional cedar barrels for 10 years. Please enjoy the rich taste of Shochu.

**Format:**

6\*700ml bottles | Barcode: 4 934418 619669

米焼酎木内 吟香

### KIUCHI RICE SHOCHU GINKA EDITION

AGED 10 YEARS

41% alc./ vol. - 82 Proof

Rice shochu `Ginka` was made from spent grain from sake brewing, and matured 10 years in Ceramic pot. Please enjoy the concentrated fruity sake flavor.

**Format:**

6\*700ml bottles | Barcode: 4 934418 619683:



Portfolio of \*\*\*\* World Classic Ales & Lagers / Vintage Collection / Award Winning British Ales  
Japanese Sakes / French Ciders / English Meads

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