


# SASSHU Gin Premium Craft Spirits

薩州ジン プレミアムクラフトスピリッツ

With Honkaku Imo Shochu as the base spirit, two types of manufacturing methods are employed to maximize the characteristics of the botanicals. The two unprocessed shochu are then blended in a fine balance to create an elegant Japanese craft gin that leaves a Japanese elegance in a classical taste. Sasshu was another term for Satsuma, referring to the western half of the modern Kagoshima Prefecture in olden days.


Ingredients		Imo shochu(base Spirits), juniperberry, sour pomelo(local citrus),shikuwasa(citrus fruits), rose petal, sakura chips, yomogi(mugwort), biwa leaf (loquat leaf), and 7 otherbotanicals.			
Category		Gin			
Place of production		Kagoshima	Alc.	45% Vol.	700ml
Shelf life		None	Storage		Room temperature
Drink recommendations		Perfect for gin-based twist cocktails such as Negronis, martinis and gin sodas.			





Product Details	
JAN Code	4951693330805
Vol. / Alc.	700mL / Alc. 45%
QTY / case	6 bottles / case
Package size(cm) / (kg)	75 × 75 × 325 mm 1.5 kg
Case size(cm) / (kg)	246 × 163 × 355 mm 9.3 kg



 <b>HAMADA SYUZOU</b> Established in 1868	Hamada Syuzou is currently comprised of three production facilities: Denbee-gura, Denzouin-gura and Kinzan-gura each representing a pillar of the company's shochu-production ethos: tradition, innovation, heritage, respectively.Among these Denzouin-gura formulated under strict FSSC 22000 quality control, we are constantly in search of new possibilities that lie ahead.

Tasting Sheet	
Appearance	Clear
Aroma	Citrus, woody, green, spicy
Flavour	Light, clear, sweet, herbal, floral
Comment	
Juicy sour pomelo, biwa leaf, and yomogi soften spicy top notes of juniper, and Sakura chips add a touch of Japanese elegance on the finish.	

HAMADA SYUZOU CO.,LTD

Head office address : 4-1 Minatomachi, Ichikikushikino City, Kagoshima Prefecture, 899-2101

TEL 0996-36-5771 <http://www.hamadasyuzou.co.jp/en/>

Please send your enquiries to Hamada Syuzou Customer center [info@hamadasyuzou.co.jp](mailto:info@hamadasyuzou.co.jp)

© 2014 - 2023 HAMADA GROUP

