

Eirin products List "Gin" series

Sake Gin -Original- 720ml



This Japanese gin uses sake as the base spirit.
Once we made sake distilled, macerated with botanicals and distilled it again.
It is classic dry Gin which is blending with some spices.

The spices were chosen to pair well with cured ham and meat dishes.
Depend on how you drink it such as straight or mixed with tonic, the taste of the citrus and spices changes. Find your own way of drinking and enjoy.

Sake Gin -Yuzu- 720ml



This Japanese gin uses sake as the base spirit.
Once we made sake distilled, macerated with botanicals and distilled it again.

We only chose simple but high quality botanicals to maximise the flavour of the yuzu and juniper berries. What makes this Yuzu Gin special is that it brings out the sweetness and itself of the Japanese yuzu and the woody texture of the juniper berry.

Sake Gin -Wasabi- 720ml



This Japanese gin uses sake as the base spirit.
Once we made sake distilled, macerated with botanicals and distilled it again.

Our familiar food, Wasabi is used for this Gin. You will love the spiciness of Wasabi and well-balanced sake mouthfeel.

Spice spirits - Question- 700ml



◆Aroma
It is composed by 9 botanicals including cola nut.
A herbal-like aroma can be noted.

◆Recommended way to drink
Please enjoy with cola because of the concept of this product.
Also, if you add a few of cola drops, you can taste like craft cola.

Eirin Distillery

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