



# JAPANESE BERMUTTO

KYUSHU, JAPAN

## VERMOUTH BOTANICALS

Kabosu – High Acidity Citrus Fruit

Sansho – Japanese Peppercorn

Yomogi – Japanese Mugwort

Yuzu – Aromatic Citrus Fruit

ALCOHOL

**18% ABV**

STYLE

**SAKE VERMOUTH**

SIZE

**720 ML**

ORIGIN

**KYUSHU**

SPECIAL NOTES

**FIRST & ONLY JAPANESE VERMOUTH**



## OKA BRAND

There is a long history of adding herbs and flavoring to sake in Japan, the same way aromatized wines like vermouth came into being in Europe. They believed that herbs and spices blended with alcohol were curative and, for more pragmatic reasons, often served to make the wine or sake taste better.

Oka Brand Japanese Bermutto is in keeping with that tradition. Although not technically a vermouth because it's not wine-based, Oka Brand is considered such in Japan. It is a Junmai Sake fortified with rice shochu, acidified with local citrus, bitters and spices from herbs all indigenous to Japan.

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