

みやびに
するっと

赤霧島



Akakirisima 赤霧島 (750ml)

DISTILLED FROM RICE AND SWEET POTATO, ALCOHOL 24% BY VOLUME (50 PROOF), NET CONTENTS 750ML. PRODUCT OF JAPAN
SOJU DISTILLED AND BOTTLED BY KIRISHIMA SHUZO CO., LTD., MIYAZAKI, JAPAN.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Kirishima Rekka-sui

AKA KIRISHIMA



Moromi

Made from Murasaki-Masari sweet potatoes, whose purple color comes from a type of polyphenol. That purple pigment turns red as it is converted to an acid. The bright red color of the moromi, or fermentation mash, develops when the purple of the polyphenol meets the citric acid in the moromi, creating the signature red of Akakirishima. With the distinctive fragrance and sweetness of Murasaki-Masari sweet potatoes, this is a honkaku shochu with an elegant, refined aroma and clear, lingering sweetness.

Honkaku Shochu is "Healthy"

The primary ingredients in honkaku sweet potato shochu include fresh sweet potatoes from southern Kyushu, rice malt (koji) and natural mineral water.

Sweet potatoes are rich in dietary fiber and other nutrients, and are considered by many to be a health food.

Also, because honkaku shochu is a distilled spirit, it has fewer calories than sake, beer or wine. It also has zero sugar, making it a "healthy" alcoholic beverage.

Japanese Alcoholic Beverages (and Related Products)

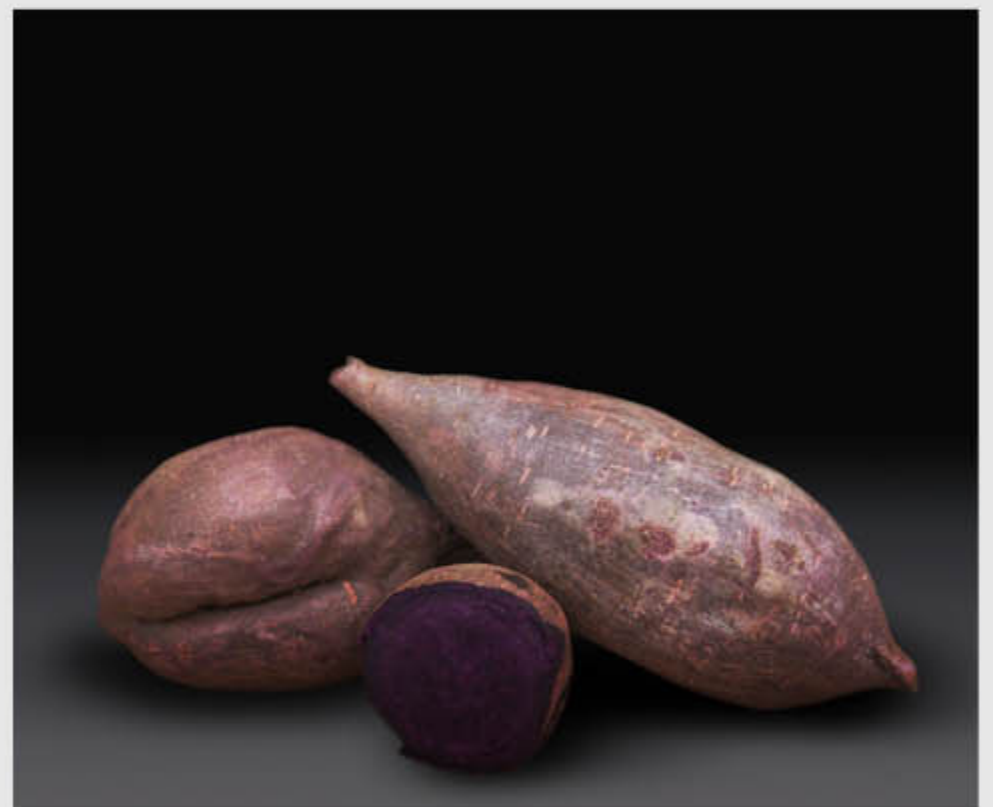
Category	Example
Brewed	Japanese Sake, Beer, wine
Distilled	Honkaku Shochu, Awamori, Whiskey, Brandy, Vodka, Gin, Rum
Mixed	Liquors, Mirin

Source: Japan Sake and Shochu Makers Association

Sugar content per 100 ml of various liquors

Liquor	Sugar content (g)
Beer	10.1
Wine	2.6
Sake	3.5
Shochu	0

Source: Standard Tables of Food Composition in Japan, Fifth Revised Edition



Sweet potato (Murasaki-Masari)

Serving Suggestion

We recommend drinking Akakirishima straight up or on the rocks.

Akakirishima has a distinct fragrance and a deep sweetness that come from the use of purple Murasaki-Masari sweet potatoes. The aroma and flavor are best enjoyed by serving Akakirishima either on the rocks or straight up.

For further information, please contact:

Founded: May, 1916
 Incorporated: May 3, 1949
 Business Areas: Production and sale of alcoholic beverages
 Head Office: Shimo-kawahigashi, Miyakonojo, Miyazaki

<http://www.kirishima.co.jp>