



## Roku Japanese Gin

Roku is the premium Japanese craft gin created by the House of Suntory in Osaka, Japan. Crafted by Japanese artisans with meticulous attention to detail, Roku is the perfect balance of flavors. Its precise balance is testimony to Japan's renowned craftsmanship. Suntory has a long history of making gin, dating back to 1936, and Roku is the modern embodiment of Suntory's mastery of this process. In Japanese, Roku translates as "six". Roku follows the concept of shun – the tradition of enjoying every food and drink in its proper season, only when those foods are at the peak of their flavors. Inside every bottle of Roku are six very special botanicals sourced in Japan. Each of the Japanese botanicals are harvested in their ideal season and from the best growing areas in Japan to ensure the utmost freshness and flavor. The six Japanese botanicals are combined with eight traditional gin botanicals – juniper berry, coriander seed, angelica root, angelica seed, cardamom seed, cinnamon, bitter orange peel, and lemon peel – for an authentic gin taste. A unique multiple distillation process brings out the best in each botanical.

<b>PROOF</b>	86
<b>AGING</b>	Unaged
<b>SIZES</b>	750 ml

### Tasting Notes

- **Aroma:** Cherry blossom and green tea provide a floral and sweet aroma.
- **Taste:** Complex, multi-layered, yet harmonious flavour of various botanicals. Traditional Gin taste in the base, plus characteristic Japanese botanical notes with yuzu (Japanese citrus fruit) as the top note. Smooth and silky texture.
- **Finish:** The crisp Japanese sansho pepper brings a little spiciness to the finish.

#### OTHER HOUSE OF SUNTORY EXPRESSIONS

Haku Japanese Vodka    Suntory Toki Japanese Whisky

Roku™ Gin, 43% Alc./Vol. ©2018 Beam Suntory Import Co., Chicago, IL