



Designer: ADELINE YEO-MATSUZAKI

The Sakura Japanese Craft Gin is a passion project born out of the 156-year-old Senjo Brewery's mission "to develop rice fermentation culture of the future". The juniper-rich craft gin is made from a base distillate of Sakamai rice (the best rice for sake-brewing), pure water from the Japanese Alps, and extract of Sakura leaves, which are harvested from more than 20 cherry trees planted in Senjo Brewery's private garden.

Key Botanicals - cherry blossoms and juniper

Tasting Notes - a complex nose, bold cherry blossoms aroma with a lingering finish of koji and a slightly spicy aftertaste.

Label Art: "SAKURA", by Adeline yeo-Matsuzaki

Inspired by the famous Takato Joshi Koen, a cherry blossom viewing park in Nagano where Senjo Brewery has been established since 1866, "SAKURA" depicts a traditional Japanese woman cloaked in a red kimono holding a wagasa as she basks in the full splendor of cherry trees.

Dimensions: L35 x W27 x H25 cm

Primary Material: Beverages

Primary Color: Transparent

Customization: This product is not customizable.

