

A New style Spirit born in Japan !
Japanese Aged Sweet Potato Spirit

IRON HORSE

Sakura



In the days when horses were the means of transportation, the invention of steam engines and motorcycles was the birth of a dynamic "iron horse" for people.

IRON HORSE expresses such strength and dynamics, but also includes a longing for new changes.

From an alcohol drunk during the meal to an alcohol that can be enjoyed at bars. We propose a new spirit that has been aged using cherry wood chips to further mellow the spirit.

A horse (U_MA) that is often drawn toward the right and when then drawn in the opposite direction results in a MA_U (dancing). The left facing horse (HIDARI_UMA) has been regarded as an auspicious design pattern since ancient times.

Normally, horses are being drawn by people, but on the other hand when people are being drawn by horses, it is said that the image of "a thousand customers are coming". It represents a spirit that is loved by the drinkers.

We deliver Japanese spirits with a label featuring the symbols of Japan, Mt. Fuji and cherry blossoms around the world.

IRON HORSE

Sakura

新しいスピリッツの誕生！
サクラの木片チップを使った新しい熟成酒



馬が移動手段であった時代、蒸気機関やバイクの発明は、人々にとって豪快な「鉄馬」の誕生でした。IRON HORSEはそのような力強さやダイナミックさを表現しており、新たな変化への憧れも包含しています。食中酒からバーでも楽しめるアルコールへ。桜の木片を使って熟成しまろやかさを増した新しいスピリッツをご提案します。

馬の目線で右手に向かって描かれることが多い馬が、逆向きに描かれることで、「ウマ」の逆の「マウ（舞う）」となることで、左馬は古来より縁起の良い図柄とされてきました。通常は馬が人に引かれます。また逆に馬に人が引かれるので、「千客万来」をイメージするとされています。

日本の象徴である富士山と桜の花びらを冠したラベルの日本産スピリッツを世界中のバーへお届けします！

Information

IRON HORSE Sakura

Japanese Aged Sweet Potato Spirit

Flavor

Moderated sweet taste, crisp aftertaste

Aroma

Mild and smooth aroma with Sakura (Cherry) blossom fragrance

How to drink

Recommended serving temperature : 5 – 14°C

Enjoyable straight or on the rocks and usable as a base alcohol in cocktails



Product of Japan

This spirit is produced by Oгатama Shuzo, a well-known aged shochu maker, using traditional distillation methods and innovative new aging methods.

Enjoy the ease of drinking without feeling the alcohol content and the mild flavor with a hint of cherry blossom aroma.

With a label depicting Japan's iconic Mt. Fuji, cherry blossom petals, and the traditional horse facing to the left, IRON HORSE will add color to bar counters around the world.

Volume : 720ml
Alcohol : 40% by volume
Ingredients : Shochu,
Wood chips (Sakura),
Dietary fiber

Plan & Export by GALAX CORPORATION

Producer: OGATAMA SHUZO CO.,LTD.

Nagatoshi-cho 2088, Satsumasendai City,

Kagoshima Prefecture 895-0005



Philosophy

This new distilled spirit is made from Kagoshima sweet potatoes and aged with cherry wood chips. The delicate distillation technique of Shochu and the uniquely Japanese flavor of cherry blossoms are now available in a new Japanese spirit. The name “IRON HORSE” evokes a powerful impression, and the composition of a horse facing left is considered unusual and auspicious, a symbol of prosperous business.

It will be released simultaneously worldwide in the summer of 2022 as a new Japanese spirit to be enjoyed at the bar counter.



IRON HORSE

Japanese Aged Sweet Potato Spirit

鹿児島産さつまいもを原料としてサクラの木片チップを使って熟成するという新しい製法の蒸留酒です。国産焼酎の繊細な蒸留技術と日本らしい桜のフレーバーを楽しむことができる、日本産スピリッツの誕生です。「IRON HORSE」の名称は力強い印象を彷彿させ、左を向いた馬の構図は珍しく縁起の良いもの、商売繁盛の象徴とされています。バーのカウンターで楽しんでいただきたい逸品として、2022夏世界一斉発売させていただきます。

Produced by OGATAMA SHUZO CO.,LTD.

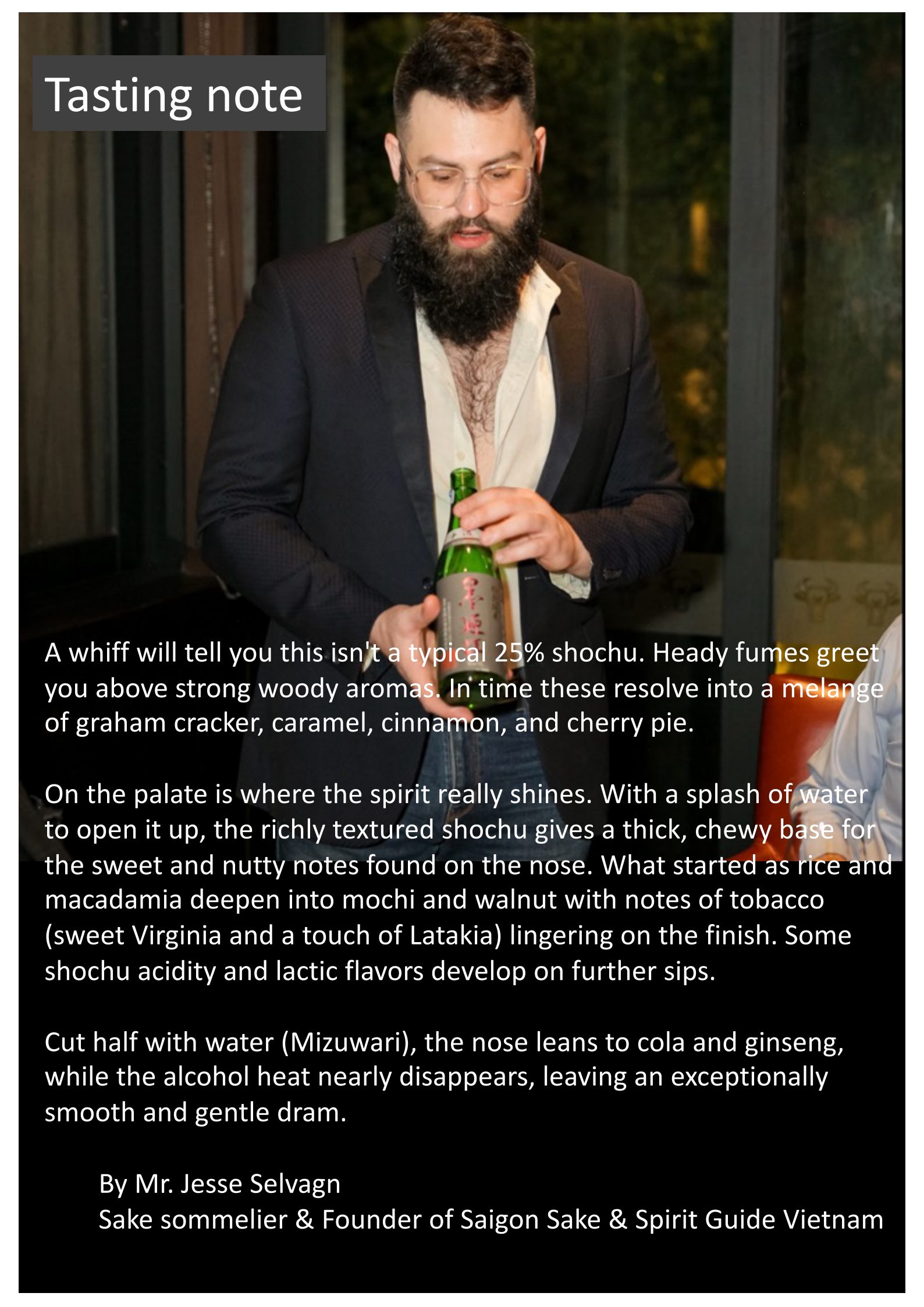
Founded in 1894.

Highly regarded as aged Sweet Potato
Shochu producer.

Their Shochu are Loved by the locals and
awarded in international competitions.



Tasting note

A man with a full dark beard and glasses, wearing a dark blazer over a white shirt, is holding a green bottle of shochu. He is looking down at the bottle with a focused expression. The background is dark and out of focus, suggesting an indoor setting at night.

A whiff will tell you this isn't a typical 25% shochu. Heady fumes greet you above strong woody aromas. In time these resolve into a melange of graham cracker, caramel, cinnamon, and cherry pie.

On the palate is where the spirit really shines. With a splash of water to open it up, the richly textured shochu gives a thick, chewy base for the sweet and nutty notes found on the nose. What started as rice and macadamia deepen into mochi and walnut with notes of tobacco (sweet Virginia and a touch of Latakia) lingering on the finish. Some shochu acidity and lactic flavors develop on further sips.

Cut half with water (Mizuwari), the nose leans to cola and ginseng, while the alcohol heat nearly disappears, leaving an exceptionally smooth and gentle dram.

By Mr. Jesse Selvagn

Sake sommelier & Founder of Saigon Sake & Spirit Guide Vietnam

Scene



Product Introduction

GALAX CORPORATION : Kase116 Bldg. 1-4-11, Katsushima, Shinagawa-ku, Tokyo 140-0012, Japan

Contact : mark-shiga@galax-import.co.jp

Product Name	IRON HORSE Sakura	
Type	Japanese Aged Sweet Potato Spirit	
Ingredients	Shochu, Wood chips (Sakura), Dietary fiber	
Alcohol degree	40%	
Volume	720ml	
Carton	Cardboard	
Bottles per Carton	6 bottles	
Delivery time	abt. 2 weeks	
Price (JPY) : EXW	less than 9 cartons	over 10 cartons
	2,700 / bottle	2,500 / bottle
Retail Price	-	
	Export Limited	
JAN Code	4989489074800	
ITF Code		



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New launch in this summer 2022 !

This spirit is aged with scorched cherry wood chips in the period of about a year.

Enjoyable straight or on the rocks, a bit diluted and usable as a base alcohol in cocktails.

Sweet Potato : Kogane Sengan (黄金千貫) Koji : White-koji (白麹) Yeast : Kagoshima 2

	Depth (cm)	Length (cm)	Height (cm)	Weight (kg)
Bottle size (no box)	7.9	7.9	20.0	1.2
Carton size	26.3	17.8	21.5	8.0

IRON HORSE

Japanese Aged Sweet Potato Spirit



Galax
GALAX CORPORATION

食物繊維の効用

食物繊維は小腸で消化・吸収されずに、大腸まで達する食品成分です。便秘の予防をはじめとする整腸効果だけでなく、血糖値上昇の抑制、血液中のコレステロール濃度の低下など、多くの生理機能が明らかになっています。現在ではほとんどの日本人に不足している食品成分ですので、積極的に摂取することが勧められます。

Effect of Dietary fiber

Dietary fiber is a food component that is not digested or absorbed in the small intestine but reaches the large intestine.

In addition to its intestinal regulating effects, including the prevention of constipation, many physiological functions have been demonstrated, such as suppressing elevated blood glucose levels and lowering blood cholesterol levels.

食物繊維の含有割合：3%

Content percent : 3%



NUTRIOSE® FB06

定義:水溶性食物繊維(難消化特性を有する小麦由来のデキストリン派生物)

表示例:デキストリン(難消化性デキストリン)、難消化性デキストリン

CAS No. : 9004-53-9

EINECS : 232-675-4

最終加工地 : フランス

起源原料原産地 : フランス他ヨーロッパ

アレルゲン表記 : 不要 (小麦たん白含量 1ppm 未満のため)

規格:

- 物理・化学的数値:

外観	白色～淡黄色の粉末
味	無味
におい	無臭
乾燥減量	5%以下
タンパク質含量	0.3%以下
DE 値	3 - 5
灰分	0.5%以下
PH (50%)	4 - 6
繊維含量(乾燥分換算)	82 - 88 %
単糖+二糖類	0.5%以下
重金属	2 ppm 以下
鉛	0.2ppm 以下
ヒ素	0.2 ppm 以下
カドミウム	0.1 ppm 以下
水銀	0.02 ppm 以下
SO ₂	10ppm 以下

- 粒子径

- 500 μm 残渣	5%以下
- 40 μm 残渣	90%以上

- 参考値

かさ密度	約 400g/l
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- 微生物学的数値:

- 一般生菌数	1,000 個/g 以下
- 酵母	50 個/g 以下
- かび	50 個/g 以下

ロケット ジャパン株式会社

東京本社 〒113-0024 東京都文京区西片 1-15-15 2F
大阪支社 〒550-0011 大阪府大阪市西区阿波座 1-4-4 11F

本社 フランス ROQUETTE FRERES, 62080 LESTREM CEDEX FRANCE



- 大腸菌(E.Coli) 25g 中に存在せず
- サルモネラ 25g 中に存在せず

- 準拠
 - Food Chemical CODEX 最新版 (iodine test を除く)
 - GRAS NOTICE 436

- 貯蔵・保管
 - 常温にて乾燥した屋内で未開封の状態でご保管してください。
 - 標準の包装: 25kg
 - 賞味期限: 製造後 24 ヶ月