

David Büsser, Patrik Ferrarelli – Mame San by shizuku

31st December 2019 — 51 Votes



Share on Pinterest



Share on LinkedIn



Share on Facebook



Share on Twitter

Tasty, sweet, earthy and fresh: Mame San is a sake flavoured vodka handcrafted in Switzerland, combining three beans from the prefecture of Tottori with the national drink of Japan and the water of Lake Zurich. Each individual bean (sword bean, azuki bean and soy bean) delivers an unmistakable aroma for perfect harmony. The addition of a tasty, exciting and rather dry junmai sake (Inatahime Ryokan of the Inata Honten Brewery in Yonago) gives Mame San a warm, round umami note. Together with Turicum Distillery shizuku created a completely new spirit with a taste that you don't know yet, but which nevertheless comes across as familiar. By the way, „mame“ is the Japanese word for „bean“. The Mame San brand design does not only reflect shizuku's slogan „a drop of Japan“ and their vision to give an understanding of the Japanese sense of life. It also stands for culture, relish, quality, nature and craftsmanship. The attention to detail and careful selection of materials, combined with the simplicity and purity of the typography, create a perfect balance between traditional Japanese aesthetics and a modern sensibility. Our ambition was to create an experience in which the taste of Mame San goes hand in hand with the visual and tactile perception. Kanpai!


500
ml

40
% Vol


MAME SAN

豆さん

Sake Flavoured Vodka

