

吉野物語

JAPANESE PREMIUM FRUIT Butterfly Pea Blue Curacao SAKE



We tried to see if we could make some kind of liqueur using butterfly peas. It was a bit of a challenge because the blue color varies depending on the hardness of the water used for extraction, but we adjusted the soaking time of the butterfly peas, the color after extraction, and the purple color when made into a cocktail.

We also made the liqueur less sweet, assuming it would be served with a squeeze of lemon or lime. Butterfly pea is a herbal tea made from dried legume flowers. In Thailand, butterfly pea is called "Dok Anchan."

The blue color of the flowers is a natural color produced by the plant to protect the fruit from strong sunlight.

The blue pigment "anthocyanin" is a type of polyphenol, and the amount of anthocyanin contained in butterfly peas is said to be 4.2 times that of blueberries.

The expected benefits of taking anthocyanins include the ability to relieve eye fatigue and anti-aging effects from its antioxidant properties.

The taste and flavor of the product is that of blue curacao, which makes it easy to use in cocktails. The beautiful blue color is made by extracting 100% of the Butterfly Pea tea leaves and finishing it as a liqueur. The dark blue color changes to bright purple when highly acidic fruits such as lemon and lime are added. Please use it in cocktails to enjoy the change in color.

Size	720ml	Bottle per Case	12 Bottle
ABV	15% ABV	Best Before	20 months
Bottle Size	75× 75× 300 mm	Bottle Weight	1,200 g
Box Size	265× 355× 325 mm	Box Weight	15.4 kg
Ingredient	Brewing alcohol, sugar, butterfly pea tea leaves		

Name	
Company Name	
Address	
Phone	
e-mail	

株式会社北岡本店
奈良県吉野郡吉野町上市六一



Gregory Arnold
e-mail : .g.arnold@ogtradingcompany.com / Phone : +1 (424) 744-1868