

Sake & Liqueur Catalogue 2025

A Selection by Master Sake Sommelier Charly Iten



Sake



Amabuki Abelia

Details: Tender flavour of melon and white peach with a creamy and light sweetness. Brewed with yeast from the blossoms of abelia. Fine and long finish.

Size: 720ml (Article No. SA13-07), 180ml (Article No. SA13-01)

Sake Type: Daiginjō

Style: dry

Rice: Yamada Nishiki, 40% pol.

Alcohol: 16% vol.

Food Pairing: Fish carpaccio, lobster, oysters, caviar



Amabuki Marigold

Details: Brewed with yeast from the blossoms of marigold following the traditional Yamahai method. This Sake features a full body with umami taste and well balanced acidity. Can also be enjoyed warm.

Size: 720ml (Article No. SA14-07), 180ml (Article No. SA14-01)

Sake Type: Junmai

Style: dry, cold & warm

Rice: Omachi, 65% Pol.

Alcohol: 15% Vol.

Food Pairing: grilled fish, yakitori, nikujaga, pork



Amabuki Strawberry

Details: This Sake is brewed with yeast from strawberry blossoms. It has a fresh, mildly sweet taste that reminds of red berries. Unpasteurised (*nama*) Sake.

Size: 720ml

Article No.: SA15-07

Sake Type: Nama Junmai Ginjō

Style: medium dry, fruity, unpasteurised

Rice: Omachi, 55% pol.

Alcohol: 15% vol.

Food Pairing: aperitif, sushi, light vegetable dishes, egg dishes



Amabuki Rhododendron

Details: Tender aroma of noble flowers reminds of a beautiful day in spring. Very mild umami taste. Brewed with yeast from the blossoms of rhododendron following the traditional Kimoto method.

Size: 720ml (Article No. SA16-07), 180ml (Article No. SA16-01)

Sake Type: Junmai Daiginjō

Style: dry, cold & warm

Rice: Omachi, 40% pol.

Alcohol: 16% vol.

Food Pairing: seafood, vegetable dishes, meat, cheese



Amabuki Rosé

Details: This Sake features a light rosé colour from black rice blended into the sake. The nose with scents of wild berries and the elegant mild taste are also enjoyed by wine lovers.

Size: 720ml

Article No.: SA21-07

Sake Type: Junmai

Style: medium dry, fruity, rosé

Rice: Sagano Hana, Shikokumai

Alcohol: 15% vol.

Food Pairing: melon & ham, seafood, scallops



Amabuki Banana

Details: A unique Junmai Daiginjō with an expressive aroma of ripe banana. A light sweetness on the palate and a fruity, full-bodied mouthfeel. A pleasing Sake for anyone including beginners who are not familiar with Sake drinking yet.

Size: 720ml

Article No.: SA26-07

Sake Type: Junmai Daiginjō

Style: aromatic, expressive, medium dry

Rice Jugemu, 50% pol.

Alcohol: 16% Vol.

Food Pairing: Kushiage, fried fish with tartar sauce



Bijōfu

Details: Clear and crisp flavour with hints of ripe fruit. Fresh taste and dry finish. Excellent pairing with fish and poultry and any light dish.

Size: 1800ml (Article No. SB30-18), 720ml (Article No. SB30-07)

Sake Type: Tokubetsu Junmai

Style: dry

Rice: Matsuyama Mitsui, 60% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables, any light dish



Bijōfu

Details: When chilled this Tokubetsu Honjōzō has a refreshingly cool and light flavour. When it is warmed the delicious flavour of this Sake which was so deeply hidden is brought to a rich, full bodied taste.

Size: 720ml

Article No.: SB35-07

Sake Type: Tokubetsu Honjōzō

Style: dry, flavourful

Rice: Matsuyama Mitsui, 60% pol.

Alcohol: 14% vol.

Food Pairing: fish, poultry, vegetables, any light dish



Daruma Masamune 10 Years

Details: Nice cognac like colour. Very impressive nose of wood and spices. Taste reminds of miso and dark honey. Dry and long finish.

Size: 720ml

Article No.: SD12-07

Sake Type: Junmai

Style: sweet, aged

Rice: Nihonbare, 70% pol.

Alcohol: 18% Vol.

Food Pairing: matured cheese, dark chocolate, nuts



Daruma Masamune

Details: This set contains 3 different vintages of the same Sake. From the 3 year old to the brandy coloured 10 year old. Nose and taste are getting more intense and complex with age.

Size: 180ml

Article No.: SD13-05

Sake Type: Junmai

Style: sweet, aged

Rice: Nihonbare, 70% pol.

Alcohol: 16, 17, & 18% vol.

Food Pairing: 3 year old with vegetables, 5 year old with meat, 10 year old with cheese



Daruma Masamune 1979

Details: This sensational Sake from the year 1979 appears nutty, deep and sweet like the best Tawny Port. It is an interesting observation that aging wines from rice and grapes become more similar.

Size: 200ml

Article No.: SD20-02-79

Sake Type: Junmai

Style: aged, full bodied

Rice: Nihonbare, 70% pol.

Alcohol: 17% vol.

Food Pairing: just to be enjoyed on its own



Daruma Masamune 1989

Details: 1989 was a year of remarkable events in Germany and Japan. The Berlin wall became history and Akihito became the new tennō. The aged Sake from this year presents a complex nose and mild taste.

Size: 200ml

Article No.: SD20-02-89

Sake Type: Junmai

Style: aged, full bodied

Rice: Nihonbare, 70% Pol.

Alcohol: 17% Vol.

Food Pairing: just to enjoyed on its own



Daruma Masamune 2019

Details: A Sake full of extracts with great aging potential; also at young age very delightful. Fine sweetness with flavours of vanilla, honey and caramel. Reminds with its fine acidity of port, having a full body and long finish. After maturing it becomes darker and more intense.

Size: 500ml

Article No.: SD20-05-19

Sake Type: Junmai

Style: sweet, slightly aged

Rice: Nihonbare, 70% pol.

Alcohol: 17% vol.

Food Pairing: aperitif, cheese, desserts



Dassai 23

Details: The extreme rice polishing rate leads to an intense fruity nose. The complex taste with a well balanced sweetness and acidity inspires wine and Sake lovers.

Size: 720ml

Article No.: SD31-07

Sake Type: Junmai Daiginjō

Style: medium dry, flavourful

Rice: Yamada Nishiki, 23% pol.

Alcohol: 16% Vol.

Food Pairing: fisch, poultry, vegetables



Dassai 39

Details: A lavish nose of tropical fruit and fresh apple. Turning over to full mouthfeel of rice umami. Fine dry finish.

Size: 720ml (Article No. SD32-07), 300ml (Article No. SD32-03)

Sake Type: Junmai Daiginjō

Style: medium dry, flavourful

Rice: Yamada Nishiki, 39% pol.

Alcohol: 16% vol.

Food Pairing: fish, poultry, vegetables



Dassai Beyond

Details: The ultimate Premium Sake beyond all expectations. Unparalleled smoothness and clean, complex flavours engulf the entire palate combined with an amazing umami experience. Stunning length of finish. Highest craftsmanship.

Size: 720ml

Article No.: SD33-07

Sake Type: Junmai Daiginjō

Style: medium dry, flavourful

Rice: Yamada Nishiki, below 23% pol.

Alcohol: 16% Vol.

Food Pairing: fisch, poultry, vegetables



Dassai 45

Details: Mild and fruity with a flavour reminding of muscat grapes. The taste with its mild acidity reminds of white wines. Medium bodied with a fine finish.

Size: 720ml (Article No. SD34-07), 300ml (Article No. SD34-03)

Sake Type: Junmai Daiginjō

Style: medium dry, fruity

Rice: Yamada Nishiki, 50% pol.

Alcohol: 16% vol.

Food Pairing: seafood, fish, white meat



Dewazakura Dewasansan

Details: A fine Junmai Ginjō featuring elegance and tender flavours. An excellent Sake from the North of Japan. Great pairing with fish and seafood.

Size: 720ml (Article No. SD40-07), 300ml (Article No. SD40-03)

Sake Type: Junmai Ginjō

Style: dry, fruity

Rice: Dewasansan, 50% pol.

Alcohol: 15% vol.

Food Pairing: fish and seafood



Dewazakura Ōka

Details: This Sake determined the Ginjō boom in the 80s and represents the Ginjō style of Yamagata: very aromatic and dry. As aperitif, for appetizers and tenpura.

At the International Wine Challenge (IWC) 2016 this sake won the gold award and a trophy.

Size: 720ml (Article No. SD41-07), 300ml (Article No. SD41-03)

Sake Type: Ginjō

Style: dry, flavourful

Rice: Dewasansan & Haenuki 50% pol.

Alcohol: 15% vol.

Food Pairing: appetizers and tenpura



Dewazakura Ichiro

Details: A highly flavourful, smooth Junmai Daiginjō sake with elegant umami. It has a fruity bouquet reminiscent of exotic fruits. This sake has been winning multiple awards in prestigious competitions such as International Wine Challenge (IWC) and U.S. National Sake Appraisal.

Size: 720ml

Article No.: SD43-07

Sake Type: Junmai Daiginjō

Style: flavourful, full bodied, complex, elegant

Rice: Yamada Nishiki, 45% pol.

Alcohol: 15% vol.

Food Pairing: beef tataki with ponzu, seared salmon with yuzu butter, pasta with truffles



Fukuju Kōbe Classic

Details: This perfectly brewed premium sake is from the traditional Sake village Nada in Kōbe. A spicy taste and mild but complex flavours pair excellently with meat, fish, vegetables and cheese.

Size: 1800ml (Article No. SF02-18), 720ml (Article No. SF02-07), 300ml (Article No. SF02-03)

Sake Type: Junmai Ginjō

Style: medium dry, fruity

Rice: Hyōgo Yumenishiki, 60% pol.

Alcohol: 15% vol.

Food Pairing: poultry, beef (tatar, steak), cheese, tarte flambée, curry, tenpura



Fukuju Awasaki Sparkling

Details: A lively combination of sweet and fresh flavours with fine sparkles from bottle fermentation. The low alcohol content and mild acidity are easily digestible.

Size: 300ml

Article No.: SF04-03

Sake Type: Junmai

Style: low alcohol, medium sweet, sparkling

Rice: regional rice, 65% pol.

Alcohol: 6% vol.

Food Pairing: aperitif, grilled prawn, salad, fruity desserts



Fukuju Kōbe Special

Details: This fresh and flavourful Junmai is excellent for pairing with meat. It is especially nice with wagyū like Kōbe beef. The Sake is full bodied and complex. It features a vivid acidity and a clean and dry finish.

Size: 720ml

Article No.: SF07-07

Sake Type: Chōtokusen Junmai

Style: dry, flavourful

Rice: Yamada Nishiki, 70% pol.

Alcohol: 16% vol.

Food Pairing: Kōbe beef, strong meat



Fukuju Kōbe Gold

Details: Elegant and smooth with fresh aromas of white peach and nashi pear. Great as an aperitif and with delicate dishes and sea food.

Size: 720ml

Article No. SF07-07

Sake Type: Daiginjō

Style: medium dry, complex & fine

Rice: Yamada Nishiki, 50% pol.

Alcohol: 15% vol.

Food Pairing: Aperitif, ceviche, sashimi, lobster, caviar



Fukuju Miyamizu Drop

Details: Elegant and soft on the palate with smooth texture. Shizuku Sake is collected drop by drop from the suspended bag with Sake mash. Rich and complex aroma.

Size: 720ml

Article No. : SF11-07

Sake Type: Daiginjō

Style: complex & fine, medium dry

Rice: Yamada Nishiki, 35% pol.

Alcohol: 15% vol.

Food Pairing: for all elegant, finest dishes



Gokyō

Details: An elegant Junmai Ginjō from Yamaguchi prefecture. Gentle aromas of muscat grapes, banana and a slight hint of anise as well as a soft and stimulating drinking flow with refreshing acidity and elegant *Umami* make this Sake an excellent partner for a large variety of dishes.

Size: 720ml

Article No. : SG12-07

Sake Type: Junmai Ginjō

Style: fruity & mellow, medium dry

Rice: Saito no Shizuku, Yamada Nishiki, 55% pol.

Alcohol: 15% vol.

Food Pairing: seafood, salmon, tuna, Unagi, poultry, beef



Hanatomoe Sugi Barrel

Details: Brewed with the Yamahai method and flavoured in Japanese cedar barrels. It has a mild and smooth cedar flavour and features a pure and clear taste with light acidity.

Size: 720ml (Article No. SH61-07), 300ml (Article No. SH61-03)

Sake Type: Junmai

Style: medium dry, aged, smooth

Rice: Ginnosato, regional rice 70% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables



Hanatomoe 100

Details: Brewed with the Yamahai method using best Yamada Nishiki rice and special water from an underground spring. Spontaneous fermentation in 100 year old Japanese cedar vats giving a characteristic but elegant flavour.

Size: 720ml

Article No.: SH62-07

Sake Type: Junmai

Style: aged, full body, smooth

Rice: Yamada Nishiki, 70% pol.

Alcohol: 19% vol.



Hanatomoe Nature x Nature

Details: Spontaneously fermented natural Sake brewed by the Yamahai as well as Kijōshu method. It features a great balance of gentle sweetness and refreshing acidity. Flavour reminds of strawberry, mango and a hint of caramel.

Size: 500ml

Article No.: SH63-05

Sake Type: Junmai

Style: medium sweet, fruity, smooth

Rice: Ginnosato, 70% pol.

Alcohol: 12% vol.



Hatsumago

Details: This sake is brewed with the traditional Kimoto method. It is awarded as "Best Honjōzō 2018" by the IWC and features a mellow umami taste and refreshing acidity. Its intensive and rich taste pairs well with different kinds of food. Therefore, this sake can be used as an allrounder.

Size: 720ml

Article No.: SH31-07

Sake Type: Honjōzō

Style: medium dry, flavourful, cold & warm

Rice: Miyama Nishiki, 70% pol.

Alcohol: 15% vol.

Food Pairing: sashimi, sushi, gyōza, tempura, yakitori



Hatsumago

Details: A classic Junmai with round umami and creaminess. The Kimoto method creates a soft acidity with lactic notes. A versatile pairing partner.

Size: 720ml

Article No.: SH32-07

Sake Type: Junmai

Style: traditional, dry, cold & warm

Rice: Local rice, 60% pol.

Alcohol: 15% Vol.

Food Pairing: grilled tofu, ramen, sushi, sashimi



new!

Hatsumago Bihō

Details: A dry, clean sparkling Junmai Ginjō with fine perlage. Lovely contrast of light sweetness of the rice and characteristic acidity from traditional Kimoto method. Great as an aperitif or with oily dishes like fish tenpura.

Size: 300ml

Article No. : SH34-03

Sake Type: Junmai Ginjō

Style: light & fresh, dry

Rice: Dewanosato, 55% pol.

Alcohol: 10% Vol.

Food Pairing: Deep-fried white fish, tenpura, potato gratin



Heavensake

Details: The first thing to notice of this Junmai Ginjō are the delicate floral notes and a hint of citrus. Followed by fruity flavours of white guava and dragon fruit. A French-Japanese composition by Régis Camus in collaboration with Hakushika.

Size: 720ml

Article No.: SH50-07

Sake Type: Junmai Ginjō

Style: fruity, medium bodied, elegant

Rice: blend, below 60% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables, any light dish



Heavensake

Details: A bold floral bouquet of lily, iris and hyacinth with hints of muscat and a taste of fresh wild berries. A warm summer day captured in a master piece of Junmai Daiginjō. A French-Japanese composition by Régis Camus in collaboration with Dassai.

Size: 720ml

Article No.: SH51-07

Sake Type: Junmai Daiginjō

Style: fruity, elegant

Rice: Yamada Nishiki, below 50% pol.

Alcohol: 16% vol.

Food Pairing: fish, poultry, vegetables, any light dish



Heavensake Junmai 12

Details: Light aroma of caramel, cocoa and kumquat. Savoury and mineral. A French-Japanese composition by Régis Camus in collaboration with Konishi.

Size: 720ml

Article No.: SH52-07

Sake Type: Junmai

Style: light & fresh, medium dry

Rice: Nihonbare

Alcohol: 12% vol.

Food Pairing: Ceviche, raw oysters, tuna tartar, poached fish, shrimp cocktails



Ikekame Red Turtle

Details: Flavour reminds of strawberries. Smooth and rich taste. Produced with very rare black kōji. With its fine acidity it pairs well with seafood, rich fish dishes, fried or grilled meat.

Size: 720ml

Article No.: SJ01-07

Sake Type: Junmai Daiginjō

Style: dry, aromatic, fruity

Rice: Yamada Nishiki, 50% pol.

Alcohol: 15% vol.

Food Pairing: seafood like prawns or lobster, fish with sauce, poultry, pork chop, fried veal or beef



Ikekame Blue Turtle

Details: Fresh, fruity and sophisticated. Like an elegant white wine this Sake pairs well with fine fish dishes.

Size: 720ml

Article No.: SJ02-07

Sake Type: Daiginjō

Style: medium dry, fruity

Rice: regional rice, 50% pol.

Alcohol: 15% vol.

Food Pairing: fine fish dishes, seafood



Ikekame Black Turtle

Details: All purpose Junmai. Low-temperature fermentation gives a fresh and clean taste to this Sake. Pairs well with variety of foods.

Size: 720ml

Article No.: SJ03-07

Sake Type: Junmai

Style: dry, cold & warm

Rice: regional rice, 75% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables



new!

Ikekame Rosé

Details: For this rosé Yamada Nishiki and Kodamai, a red rice variety, are used to achieve its rich hue. It displays great depth with notes of lemon balm, raspberry syrup, hops, bitter almonds, and garden cress. The balance of a classic Sake combined with the delicate acidity of black *kōjikin* results in a fresh, unforgettable drinking experience.

Size: 720ml

Article No.: SJ06-07

Sake Type: Junmai

Style: aromatic & expressive, medium dry

Rice: Yamada Nishiki , 50% pol., Kodamai, 100% pol.

Alcohol: 15% vol.

Food Pairing: Tuna tatar with avocado, pizza Margherita



new!

Ikekame Barrel

Details: Matured in a French oak barrel, this sake is characterised by a sweet, luxurious aroma. Delicate floral notes, a hint of vanilla and coconut as well as a subtle acidity from the black *kōjikin* and rich *umami* enhance the taste experience, reminiscent of the elegance of a high-quality white wine.

Size: 720ml

Article No.: SJ07-07

Sake Type: Junmai Daiginjō

Style: aromatic & expressive, medium dry

Rice: Yamada Nishiki, 50% pol.

Alcohol: 15% vol.

Food Pairing: Duck breast, entrecôte, braised eggplant



Imayo Tsukasa Koi

Details: A majestic, elegant Sake just like a koi in a Japanese garden pond. Fine and fruity flavour of nashi pear and steamed rice. The design received several international awards.

Size: 720ml

Article No.: SJ10-07

Sake Type: Junmai Daiginjō

Style: dry, fruity

Rice: Gohyakumangoku, 50% pol.

Alcohol: 16% vol.

Food Pairing: seafood salad, scallop au gratin, sushi



Imayo Tsukasa Black

Details: The ultimate dry Junmai (SMV +18). With a long aftertaste and distinct sharpness. Easy to pair with food, especially raw and marinated dishes.

Size: 720ml

Article No.: SJ11-07

Sake Type: Junmai

Style: dry, smooth

Rice: Gohyakumangoku, 60% pol.

Alcohol: 16% vol.

Food Pairing: raw and marinated dishes



Kirin Hizōshu

Details: Super premium Sake matured for 5 years at 0°C. Elegant and complex flavours with creamy texture and rich finish. An extraordinary product for special moments.

Size: 750ml

Article No.: SK10-07

Sake Type: Daiginjō

Style: dry, aged

Rice: Yamada Nishiki, 40% pol.

Alcohol: 17% vol.

Food Pairing: fish carpaccio, oysters, roast beef



Kirin Vintage 2022

Details: A rich Yamahai Sake with great potential for aging. Reminds of Sherry. Can also be enjoyed young - pairs with dark chocolate or matured cheese. After aging it becomes darker and more intense.

Size: 720ml

Article No.: SK12-07-22

Sake Type: Junmai

Style: sweet, aged

Rice: Koshitanrei, 70% pol.

Alcohol: 17% vol.

Food Pairing: aperitif, foie gras, cheese, desserts



Katsuyama En

Details: Mild and pleasant sake with vibrant notes of banana and pear. Made from rice of contract farmers of the neighborhood with high craft work.

Size: 720ml

Article No. SK30-07

Sake Type: Junmai

Style: medium dry, aromatic, fruity

Rice: Hitomebore, 55% pol.

Alcohol: 15% vol.

Food Pairing: sushi, sashimi, classic Japanese cuisine



Katsuyama Lei

Details: This Sake was composed as a pairing to French cuisine. Because of its rich umami and the fine sweetness it also harmonizes well with raw ham (prosciutto, jamon), cheese and desserts.

Size: 720ml

Article No.: SK31-07

Sake Type: Junmai Ginjō

Style: low alcohol, medium sweet, fruity, medium bodied

Rice: Hitomebore, 55% pol.

Alcohol: 12% vol.

Food Pairing: raw ham, French and Chinese cuisine



Katsuyama Den

Details: This Sake combines masculine straightforwardness and an elegant female body. Nice acidity and fine umami taste make this undiluted Sake unique.

Size: 720ml

Article No.: SK32-07

Sake Type: Junmai Daiginjō

Style: medium dry, aromatic

Rice: Yamada Nishiki, 35% pol.

Alcohol: 16% vol.

Food Pairing: sushi, sashimi, classic Japanese cuisine



Katsuyama Gen

Details: This Sake is inspired by the French noble sweet wine Château d'Yquem. Its multi-faceted sweetness and its complex world of taste with rich umami outperform the role model.

Size: 500ml

Article No.: SK33-05

Sake Type: Junmai Daiginjō

Style: sweet, aromatic, full bodied

Rice: Hitomebore, 50% pol.

Alcohol: 15% vol.

Food Pairing: foie gras, blue cheese, fruit, chocolate



Katsuyama Diamond

Details: Liquid diamond from the finest rice and with elaborate production methods. One of the most expensive Sake in Japan. It features a clear and bright world of tastes which has not been achieved before.

Size: 720ml

Article No.: SK34-07

Sake Type: Junmai Daiginjō

Style: medium dry, aromatic

Rice: Yamada Nishiki, 35% pol.

Alcohol: 16% vol.

Food Pairing: fine Japanese dishes



Katsuyama Ken

Details: This elegant Sake features a gentle, clean nose and smooth drinkability, with flavor that expands into a soft and subtle fullness. It has superb balance of slightly dry and mild acid tastes. At the International Wine Challenge (IWC) 2016 this Sake won the gold award.

Size: 720ml

Article No.: SK35-07

Sake Type: Junmai Ginjō

Style: medium dry, aromatic

Rice: Yamada Nishiki, 50% pol.

Alcohol: 16% vol.

Food Pairing: light dishes, seafood



Kameman genmaishu

Details: Made of unpolished rice. Roast flavour and hints of caramel and cocoa.

Size: 500ml

Article No.: SK41-05

Sake Type: Junmai

Style: medium sweet, full bodied

Rice: Reihō, 100% pol.

Alcohol: 15% vol.

Food Pairing: meat, cheese, desserts



Masuizumi

Details: Light and fruity flavour with mildly sweet components. Clear taste which pairs perfectly with any kind of fish meal. Dry finish. Serve chilled or warm at 40°C.

Size: 1800ml (Article No. SM20-18), 720ml (Article No. SM20-07)

Sake Type: Futsūshu

Style: dry, cold & warm

Rice: Yamada Nishiki etc, 65% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables



Masuizumi

Details: Vintage Sake. Perfected in original Burgundy barrique barrels - second usage. A very special Sake that shows an excellent structure and strong components of an outstanding burgundy wine.

Size: 720ml

Article No.: SM23-07

Sake Type: Junmai Daiginjō

Style: medium dry, aromatic, aged

Rice: Yamada Nishiki, below 50% pol.

Alcohol: 17% vol.

Food Pairing: beef, game, goose



Masuizumi Henri Giraud Barrel

Details: Aged for five years in Champagne barrels from Maison Henri Giraud gives this extraordinary Sake a lot of complexity. On the nose there is vanilla, dark fruits and a hint of smoke. On the palate there are distinct but soft wine and almond notes giving a long and warming finish.

Size: 720ml

Article No.: SM24-07

Sake Type: Junmai Daiginjō

Style: medium dry, aromatic, aged

Rice: Yamada Nishiki, below 50% pol.

Alcohol: 16% vol.

Food Pairing: beef, game, goose



Ninki Ichi Sake Barrel

Details: The small barrel contains fine premium Sake. A glass bottle is wrapped in Japanese traditional style. A favourite as Japanese gift. Well balanced nose and taste.

Size: 300ml

Article No. SN03-03

Sake Type: Ginjō

Style: dry

Rice: regional rice, 60% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables



Ninki Ichi Gold Label

Details: Very harmonic Junmai Daiginjō; excellent value. Crisp and clear. Fine pairing with light fish dishes.

Size: 720ml

Article No.: SN07-07

Sake Type: Junmai Daiginjō

Style: dry, fruity

Rice: Hanafubuki, Gohyakumangoku, 50% pol.

Alcohol: 15% vol.

Food Pairing: sashimi, sushi, fried fish, chicken



Ninki Ichi Genshu

Details: Distinct acidity and fruitiness together with the low alcohol level remind of wine from grapes. Fresh and light.

Size: 720ml

Article No.: SN09-07

Sake Type: Junmai

Style: low alcohol, medium dry

Rice: regional rice, 50% pol.

Alcohol: 11% vol.

Food Pairing: sashimi, sushi, fried fish, chicken



Ninki Ichi Sparkling

Details: This Junmai Ginjō is bottle-fermented. A fruity bouquet and a charming sweet-and-sour taste can be enjoyed at a casual party or to pair with desserts.

Size: 300ml

Article No.: SN13-03

Sake Type: Junmai Ginjō

Style: low alcohol, medium sweet, sparkling

Rice: regional rice, 60% pol.

Alcohol: 7% vol.

Food Pairing: aperitif, grilled prawn, salad, fruity desserts



Ninki Ichi Taruzake

Details: Junmai Ginjō stored in cedar barrels. Complex, woody aroma, rich rice texture and pronounced finish. Can be enjoyed cold or warm.

Size: 720ml

Article No.: SN15-07

Sake Type: Junmai Ginjō

Style: medium dry, complex & fine, cold & warm

Rice: Ten no Tsubu, Yume no Kaori, 60% pol.

Alcohol: 15% vol.

Food Pairing: roasted entrecôte with Roquefort sauce, spare ribs, pastrami



Ninki Ichi Green

Details: Junmai Ginjō fermented in wooden vats. Good balance of sweetness and acidity. Pairs well with fish as well as more savoury dishes.

Size: 720ml

Article No.: SN16-07

Sake Type: Junmai Ginjō

Style: complex & fine, cold & warm

Rice: organic regional rice without (JSA certified), 60% pol.

Alcohol: 15% vol.

Food Pairing: salmon meunière, sukiyaki, chicken teriyaki, macaroni and cheese gratin



Nanbu Bijin

Details: This Ginjō is pasteurized only once and features a fruity freshness. Easy to drink and excellent pairing with fresh and raw fish dishes.

At the International Wine Challenge (IWC) 2016 this Sake won the gold award and a trophy.

Size: 720ml (Article No. SN23-07), 300 ml (Article No. SN23-03)

Sake Type: Ginjō Nama Chozō

Style: dry, fruity

Rice: Miyama Nishiki, 60% pol.

Alcohol: 14% vol.

Food Pairing: sashimi, sushi, fish and seafood



Nanbu Bijin

Details: This mellow and crisp Junmai has a firm rice flavour. It shows delicate fruity aromas paired with a dry and rich taste and a long finish. IWC Champion Sake in 2017.

Size: 720ml

Article No.: SN24-07

Sake Type: tokubetsu Junmai

Style: cold & warm, traditional & umami

Rice: Ginotome, 55% pol.

Alcohol: 15% vol.

Food Pairing: sashimi, sushi, fish and seafood



new!

Nanbu Bijin All Kōji 2022

Details: An innovative Junmai made entirely from rice *kōji*. It features elegant sweetness, a unique, deep *umami* taste and subtle acidity derived from the *kōji*.

Size: 500ml

Article No.: SN26-05

Sake Type: Junmai

Style: medium dry, light & fresh

Rice: Toyonishiki, 65% pol.

Alcohol: 15% vol.

Food Pairing: for all richer dishes



new!

Niida Shizenshu Red Label

Details: Brewed with the Kimoto method and spontaneously fermented this "natural sake" features aromas of honey, almonds, cooked rice, oats, and pears. Smooth with a perfect balance of sweetness and acidity, it's even more pronounced when warmed.

Size: 720ml

Article No.: SN40-07

Sake Type: Junmai

Style: cold & warm, mild, traditional & *umami*

Rice: Toyonishiki, 85% pol.

Alcohol: 14% vol.

Food Pairing: for richer food and soups



new!

Niida 100 Jahre Kijōshu 2023

Details: A luxurious Sake in which part of the brewing water is replaced with *kijōshu* from the previous year. Produced with the Kimoto method and spontaneously fermented this "natural Sake" is characterised by notes of orange, fresh almonds, caramel, an elegant sweetness and a velvety texture.

Size: 720ml

Article No.: SN41-07-23

Sake Type: Junmai

Style: cold & warm, mild, traditional & *umami*

Rice: Kamenoo, 85% pol.

Alcohol: 16% vol.

Food Pairing: for richer and spicier food



new!

Niida Shizenshu Kioke

Details: A "natural Sake" brewed with the Kimoto method and spontaneously fermented in cedarwood vats. It has a deep and complex taste with a subtle sweetness from the rice and refreshing acidity from the Kimoto method.

Size: 720ml

Article No.: SN42-07

Sake Type: Junmai

Style: medium dry, traditional & *umami*

Rice: Kamenoo, 85% pol.

Alcohol: 16% vol.

Food Pairing: for richer food



Rihaku Wandering Poet

Details: Tender and well balanced. A slightly fruity nose and natural umami taste make an excellent match with various meals. A reference for Junmai Ginjō.

Size: 720ml (Article No. SR01-07), 300 ml (Article No. SR01-03)

Sake Type: Chōtokusen Junmai Ginjō

Style: medium dry, aromatic

Rice: Yamada Nishiki, 55% pol.

Alcohol: 15% vol.

Food Pairing: sashimi, sushi, fried fish, pork



Rihaku Dreamy Clouds

Details: This is a Nigori Sake containing rice particles. Fruity and nutty nose with tender acidity. Shake slightly before opening.

Size: 720ml (Article No. SR02-07), 300 ml (Article No. SR02-03)

Sake Type: Tokubetsu Junmai Nigorishu

Style: dry, full bodied

Rice: Gohyakumangoku, 58% pol.

Alcohol: 15% vol.

Food Pairing: teriyaki, sausages, spicy food



Rihaku Caro Pink

Details: Refreshing dry Junmai with gorgeous aroma and pasteurised only once. Brewed with peony blossom yeast and Shikoku rice that creates a beautiful pink colour.

Size: 720ml

Article No.: SR03-07

Sake Type: Junmai Nama Chozō

Style: light & fresh, dry

Rice: Gohyakumangoku 58% pol., Shikokumai unpol.

Alcohol: 15% vol.

Food Pairing: bouillabaise, grilled mackerel, grilled peppers, octopus salad



new!

Sawa no Hana Pure White

Details: A sophisticated Junmai Daiginjō with a beautiful scent of muscat grapes and elderflower. Brewed with Miyama Nishiki grown near the brewery in Saku (Nagano). Elegant sweetness and fine acidity with a refreshing aftertaste and a dry finish characterise this gentle Sake.

Size: 720ml

Article No.: SS01-07

Sake Type: Junmai Daiginjō

Style: light & fresh, dry

Rice: Miyama Nishiki, 40% pol.

Alcohol: 16% Vol.

Food Pairing: ideal for light, sophisticated dishes



new!

Sawa no Hana Himari

Details: An elegant Junmai Ginjō with fruity notes of melon and banana as well as a smooth taste. For making it the Hitogokochi rice near the brewery in Saku (Nagano) is used together with the Yatsugatake water. Moreover, this product features hand-made Kōji is and carefully controlled fermentation.

Size: 720ml

Article No.: SS02-07

Sake Type: Junmai Ginjō

Style: light & fresh, dry

Rice: Hitogokochi, 60% pol.

Alcohol: 16% Vol.

Food Pairing: Tenpura, Pot-au-feu, steamed vegetables



Shichiken

Details: Slight flavours of citrus and peach. Bottle fermented and with a fine but strong perlage, great for any celebration. At the International Wine Challenge (IWC) 2016 this Sake won the bronze award.

Size: 720ml (Article No. SS30-07), 360 ml (Article No. SS30-03)

Sake Type: Junmai

Style: dry, sparkling

Rice: Hitogokochi, 70% pol.

Alcohol: 11% vol.

Food Pairing: aperitif



Shichiken Velvet

Details: Very fruity and like velvet on the tongue. This Sake represents the pureness and richness of the spring water of Hakushū, located in the alps of Japan. Pairs very elegantly with fish dishes.

Size: 720ml (Article No. SS31-07), 300 ml (Article No. SS31-03)

Sake Type: Junmai Ginjō

Style: medium dry, fruity

Rice: Yumesansui, 57% pol.

Alcohol: 15% vol.

Food Pairing: fish carpaccio, asparagus salad, fricassee



Shichiken Hakushū

Details: Exclusive Sparkling Junmai Sake of which the initial produce was matured in Hakushū Whisky barrels. Fine perlage with delicious aromas reminding of maple syrup and white chocolate. Fruity, disgorged bottle fermented Sparkling Sake.

Size: 720ml

Article No. : SS35-07

Sake Type: Sparkling Junmai

Style: complex & fine, dry

Rice: no indication

Alcohol: 12% Vol.

Food Pairing: oysters, caviar, liver paté



Shichiken Bkue Sky

Details: Delight and fruity, disgorged bottle fermented Sparkling Sake. A hint of juicy apple with a slight complexity resulting from double fermentation. Its refreshing perlage and taste remind of a clear blue sky.

Size: 720ml

Article No.: SS37-07

Sake Type: Sparkling

Style: light & fresh, dry

Rice: no incidation

Alcohol: 12% vol.

Food Pairing: as aperitif, scallop sashimi with ponzu, grilled scampi, chicken breast steak



Shichiken Silk

Details: Smooth Junmai Daiginjō with a silky mouthfeel. Mild, fruity aroma and a well-balanced taste. This easy-drinking, highly appealing Sake can be nicely enjoyed during a whole dinner.

Size: 720ml

Article No.: SS38-07

Sake Type: Junmai Daiginjō

Style: medium dry, fruity & mellow

Rice: Yumesansui, 47% pol.

Alcohol: 15% Vol.

Food Pairing: paella, rice dishes, udon, dumplings, grilled chicken



Tatsuriki Blue Dragon

Details: Very flavourful, full and complex. Super premium Sake from Yamada Nishiki rice. This Sake is being brewed from the best rice of the best paddy fields. After pressing it is matured at 3°C and features a harmonic and creamy feeling on the palate. At the International Wine Challenge (IWC) 2016 this Sake won the bronze award.

Size 720ml

Article No.: ST11-07

Sake Type: Daiginjō

Style: medium dry, flavourful

Rice: Yamada Nishiki (AAA), 45% pol.

Alcohol: 16% vol.

Food Pairing: all fine dishes, especially fish



Taturiki Sakura

Details: A seasonal Junmai brewed with wild yeast collected from the cherry blossoms of Himeji castle, UNESCO World Heritage Site. Fruity, fresh, highly aromatic, dense and complex with pronounced acidity.

Size: 720ml

Article No.: ST15-07

Sake Type: Junmai

Style: medium dry, light & fresh

Rice: Yamada Nishiki, 65% pol.

Alcohol: 15% Vol.



Tōkō

Details: Mild umami of rice and well balanced round taste characterise this Junmai Sake. It pairs well with a variety of dishes.

Size: 720ml

Article No.: ST20-07

Sake Type: Junmai

Style: dry, cold & warm

Rice: Haenuki, 60% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables



Tōkō Genshu

Details: Flavour of ripe apple, sweetness of rice and the full body of Genshu (undiluted sake) lead to a fresh finish. This rich Sake is also good as a cocktail base.

Size: 720ml

Article No.: ST22-07

Sake Type: Junmai Ginjō

Style: medium dry, fruity

Rice: Dewanosato, 60% pol.

Alcohol: 17% vol.

Food Pairing: poultry, meat, cheese



new!

Tōkō Snow Queen

Details: This Junmai Daiginjō is brewed with the Yuki Megami ("Snow Queen") rice variety. The taste is very delicate and refined with a mild sweetness and perfectly balanced acidity, as well as a refreshing aftertaste. There are floral aromas with an elegant fruitiness reminiscent of green apple and white peach.

Size: 720ml

Article No.: ST24-07

Sake Type: Junmai Daiginjō

Style: aromatic & expressive, dry

Rice: Yuki Megami, 45% pol.

Alcohol: 16% vol.

Food Pairing: Prosciutto, whitefish sashimi, carpaccio



Tedorigawa Shukon

Details: Delicate notes of nashi, citrus and elderflower. Very smooth on the palate with light umami and a dry finish. A remarkably well balanced Ginjō that convinces with its fruity and fresh lightness.

Size: 720ml

Article No.: ST41-07

Sake Type: Junmai Ginjō

Style: dry, fruity, smooth

Rice: Yamada Nishiki, Gohyakumangoku, 50-55% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables, any light dish



Tedorigawa Honryū

Details: A high polishing rate and a slow fermentation in small batches are the key for this refined aromatic Sake. It's very elegant with delicate aromas of honey and white blossoms. An excellent companion for a wide range of fine food.

Size: 720ml

Article No.: ST42-07

Sake Type: Junmai Daiginjō

Style: fruity & mellow, dry

Rice: Yamada Nishiki, 45% pol.

Alcohol: 15% Vol.

Food Pairing: salmon teriyaki, truffle risotto, pumkin soup



U Tedorigawa

Details: Modern, undiluted and non-carbon filtered Yamahai Sake, brewed with local rice and yeast. This Sake embodies the brewer's terroir concept. Delicate sweetness and grapefruit-like vibrant acid paired with pear aroma and low alcohol content.

Size: 720ml

Article No.: ST45-07

Sake Type: Yamahai Muroka Junmai Genshu

Style: fruity & mellow, medium dry

Rice: Ishikawamon, 60% pol.

Alcohol: 13% Vol.

Food Pairing: fresh cheese, red-mould cheese, mimolette, Iberico steak, cutlet with rosemary, salmon with teriyaki sauce, tenpura, scallop with soy sauce and butter



Urakasumi Zen

Details: This Sake is being inspired by the Zen culture. Intense but subtle flavours and a fine and fruity tone on the palate represent an ideal type of Junmai Ginjō from Northern Japan.

Size: 720ml

Article No.: SU02-07

Sake Type: Junmai Ginjō

Style: medium dry, flavourful

Rice: Tōyō und Yamada Nishiki, 50% pol.

Alcohol: 15% Vol.

Food Pairing: sashimi, steamed fish, grilled chicken



Urakasumi

Details: Mild and pleasant Sake. Excellent pairing with many foods. Very popular in Japan. Excellent value.

Size: 1800ml (Article No. SU03-18), 720ml (Article No. SU03-07), 300ml (Article No. SU03-03)

Sake Type: Junmai

Style: medium dry, cold & warm

Rice: Manamusume, 65% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables, especially sushi



Urakasumi

Details: Light flavour and mild taste are an excellent fit with a variety of food. Excellent value. Very popular in Japan.

Size: 720ml

Article No.: SU04-07

Sake Type: Honjōzō

Style: dry, cold & warm

Rice: Manamusume, 65% pol.

Alcohol: 15% vol.

Food Pairing: fish, poultry, vegetables



Urakasumi Haginoshiratsuyu

Details: Light and fresh with relatively low alcohol content. Mild acidity and sweetness. Excellent pairing with light dishes like Italian antipasti.

Size: 300ml

Article No.: SU05-03

Sake Type: Junmai

Style: low alcohol, fruity & mellow, medium sweet

Rice: Manamusume, 65% pol.

Alcohol: 9% vol.

Food Pairing: Italian Antipasti, salad, seafood



Urakasumi No. 12

Details: Fresh, elegant Junmai Ginjō with a hint of muscat grapes. Brewed with Sake yeast No. 12, which was discovered at the brewery in the 1960s. This smooth Sake is a great partner for light and medium-bodied dishes.

Size: 720ml

Article No.: SU07-07

Sake Type: Junmai Ginjō

Style: fruity, smooth, medium dry

Rice: Kurano Hana, 55% pol.

Alcohol: 15% Vol.

Food Pairing: fish, green salad, Camembert, Ricotta



Urakasumi M

Details: Especially elegant and extravagant Junmai Daiginjō. It is characterised by a silky texture and intense, fruity aromas of lychee, apple and pineapple.

Size: 720ml

Article No.: SU08-07

Sake Type: Junmai Daiginjō

Style: medium dry, complex & fine

Rice: Yamada Nishiki, 40% pol.

Alcohol: 16% Vol.

Food Pairing: fine fish dishes, gratinated scallops



Yuki no Bōsha

Details: This Sake has fine aroma of apples and Japanese cherries. It is clear and elegant with the freshness of the north and the mild sweetness of rice.

Size: 720ml

Article No.: SY01-07

Sake Type: Junmai Ginjō

Style: medium dry, aromatic

Rice: Akita Sake Komachi, 50% pol.

Alcohol: 16% vol.

Food Pairing: fish and seafood, poultry, vegetables



Yuki no Bōsha

Details: Rich and fragrant with a strong umami taste from the rice. Excellent balance of acidity and tartness with fruit notes. A versatile Sake that can be enjoyed throughout the meal. Enjoy cold or warm.

Size: 720ml

Article No.: SY03-07

Sake Type: Yamahai Honjōzō

Style: dry

Rice: Akita Sake Komachi & Hitomebore, 65% pol.

Alcohol: 15% vol.

Food Pairing: fish and seafood, poultry, vegetables



Yamagata Masamune Junmai

Details: Dry Sake with fruity flavour and smooth umami of rice. The crisp, sharp finish of this Sake represents the impression of the famous sword “Masamune”. A best selling product of the brewery.

Size: 720ml

Article No.: SY11-07

Sake Type: Junmai

Style: dry, cold & warm

Rice: Dewasanzan, 60% pol.

Alcohol: 16% vol.

Food Pairing: sashimi, sushi, grilled sardines, yakitori



Yamagata Masamune Junmai Ginjō

Details: Elegant Junmai Ginjō with a gentle, yet rich mouthfeel. Wonderful balance of fruity flavours and rich *Umami*. The brewery's famous crisp, mineral finish contributes to the special enjoyment of this mellow Sake. With its delicate freshness it's perfect for a multi-course menu.

Size: 720ml

Article No.: SY12-07

Sake Type: Junmai Ginjō

Style: fruity & mellow, medium dry

Rice: Omachi, 55% pol.

Alcohol: 16% vol.

Food Pairing: fried salmon, Unagi, grilled chicken

Liqueur



Amami Ume

Details: A very rare sugarcane Shōchū-based umeshu. Made by hand with 100% of Muscovado from Amami Ōshima and plum from Kyūshū. Drinking tip: on the rocks.

Size: 720ml

Article No.: A04-3

Ingredients: Kokutō Shōchū, plum, sugar

Alcohol: 12% vol.



Amabuki Apollon

Details: A fine harmony between mild Sake and the fruity presence of Japanese plums and blood oranges. A fruity aperitif or a basis for cocktails.

Size: 720ml

Article No.: SA17-07

Style: sweet, fruity

Ingredients: Sake, blood oranges, Japanese plums, sugar

Alcohol: 9% vol.



Amabuki Tete

Details: A unique liqueur based on Shōchū flavoured with 9 Japanese botanicals (ripe plum, plum flower, green tea, ginger, lily leaf, sanshō pepper, cinnamon, citrus peel, bonito). Nice for aperitifs, cocktails, longdrinks with tonic or simply on the rocks.

Size: 720ml

Article No.: SA23-07

Style: sweet

Ingredients: Shōchū, botanicals, sugar

Alcohol: 12% Vol.



Fukuju Ume

Details: This plum Sake features premium Sake as base rather than the often used distilled alcohol. The mild and full bodied Sake builds a perfect combination with the fresh acidity of young plums.

Size: 500ml

Article No.: SF05-05

Style: sweet, fruity

Ingredients: Sake, Japanese plums, rock candy

Alcohol: 14% vol.



Fukuju Yuzu

Details: The fresh and slightly bitter acidity of the Yuzu is combined with premium Sake. This fruity product is an excellent aperitif or can be used as a basis for cocktails or sherbets.

Size: 500ml

Article No.: SF06-05

Style: sweet, fruity

Ingredients: Yuzu, Sake, rock candy

Alcohol: 14% vol.



Ikekame Daiginjō Yuzu

Details: Delicate liqueur based on Daiginjō made with natural Yuzu juice from Kyūshū. It has a refreshing aroma, a hint of sweetness and the characteristic sour and bitter taste of Yuzu. Chilled and straight as an aperitif. On the rocks also nice with food.

Size: 375ml

Article No.: SJ05-03

Ingredients: Sake, Yuzu, sugar

Style: light sweetness, fruity

Alcohol: 7% Vol.



Ninki Ichi Yuzu

Details: Yuzu Sake based on Junmai Ginjō. Fresh and intensive aroma of Yuzu paired with a good balance of sweetness and acidity. Excellent as an ingredient for different kinds of aperitifs.

Size: 500ml

Article No.: SN14-05

Style: sweet, fruity

Ingredients: Sake, sugar, Yuzu

Alcohol: 8% vol.



Nanbu Bijin Ume Rosé

Details: Japanese plum is put into Junmai Sake by a patented process without adding sugar. A fascinating drinking experience. Pairs also well with red meat, game, duck. Beautiful rosé colour.

Size: 720ml (Article No. SN20-07), 300 ml (Article No. SN20-03)

Style: medium sweet, fruity

Ingredients: Sake, Japanese plums

Alcohol: 10% vol.



Azuma Rikishi Yuzu

Details: Very fresh Yuzu liqueur based on Junmai Premium Sake. A lot of Yuzu juice, sweetened with honey and sugar. Excellent aperitif or digestif.

Size: 500ml

Article No.: SS22-05

Style: sweet, fruity

Ingredients: Yuzu, Sake, honey and sugar

Alcohol: 8% vol.

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1st October 2017

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