



The CACAO WHISKY HEBERICA - へべ리카 -

The Cacao Whisky “HEBERICA” is a luxurious craft whisky infused with roasted cacao beans, adding a subtle cacao aroma to the exquisite whiskey.

By carefully infusing high quality roasted cacao beans into an authentic whisky, the cacao whisky “HEBERICA” has been created without any artificial flavors, colorings, sugar or other sweeteners. It features a subtle scent of cacao with hints of bitterness and the elegant taste of a classic whisky along with its very smooth finish.

The base whisky is meticulously crafted by Japanese distilleries, using domestically produced whisky, and carefully selected Scotch whisky. Then, high-quality cacao beans were infused into the base whisky, allowing the cacao's aromatic essence to slowly permeate and mature within the whisky over time.

You can experience the wonderful marriage of whisky and cacao. It presents a gentle vanilla aroma of whisky, accompanied by the subtle cacao aroma and bitterness that expands in the mouth, while the roasted notes waft through the nose.



HEBERICA is the first-ever Japanese cacao-flavored whisky, meticulously crafted and developed over an extended period of time by Nawatoki Food Co., Ltd. through our unique planning.

How to enjoy:

First, try it straight. (After opening the bottle, please aerate it sufficiently to enhance the aroma.)

On the rocks or whisky soda is also recommended.

Spec info; Net volume: 700ml Alcohol content: 40% Selling price in Japan: 3,980 yen.
Ingredients: Malt, grain, cacao beans. Country of origin: Japan (Chiba Prefecture)

The name “HEBERICA” derives from “HEBE”, the Goddess of Youth in Ancient Greek mythology. HEBE is the goddess who presides over youth and adolescence. She often served as the cupbearer at the banquets of the gods, offering them the divine beverage, nectar, which had the power to bestow eternal youth.

The bottle label of HEBERICA features the depiction of the goddess HEBE herself.

