CLAIMS

1. An extract comprising phenethyl alcohol and acetaldehyde,

wherein a ratio of phenethyl alcohol content to acetaldehyde content (phenethyl alcohol content/acetaldehyde content) is 14 to 1,000,

wherein the phenethyl alcohol content is 50 ppm to 1,000 ppm, and

wherein the acetaldehyde content is 1 ppm to 500 ppm.

2. The extract according to claim 1, having a phenethyl alcohol content of 150 ppm to 800 ppm.

3. The extract according to claim 1 or 2, having an acetaldehyde content of 60 ppm to 400 ppm.

4. The extract according to any one of claims 1 to 3, further comprising acetic acid at 100 ppm to 600 ppm.

5. The extract according to any one of claims 1 to 4, having a pH of 4.5 or less.

6. The extract according to any one of claims 1 to 5, having a Brix of less than 8.0.

7. The extract according to any one of claims 1 to 6, which is an extract selected from the group consisting of distilled liquor, brewed liquor, and mixed liquor.

8. The extract according to claim 7, wherein the distilled liquor is *shochu* (Japanese distilled spirit) or whisky.

9. The extract according to claim 8, wherein the shochu (Japanese distilled spirit) is *mugi shochu* (Japanese distilled spirit made from barley).

10. The extract according to any one of claims 1 to 9, which is a liquor-taste improving agent.

11. The extract according to any one of claims 1 to 10, which is an astringent-taste improving agent.

12. A method for producing an extract, comprising the steps of:

distilling an alcoholic drink under reduced pressure; and

obtaining a residual liquid resulting from the reduced-pressure distillation,

wherein the extract comprises phenethyl alcohol and acetaldehyde,

wherein a ratio of phenethyl alcohol content to acetaldehyde content (phenethyl alcohol content/acetaldehyde content) is 14 to 1000,

wherein the phenethyl alcohol content is 50 ppm to 1,000 ppm, and

wherein the acetaldehyde content is 1 ppm to 500 ppm.

13. The production method according to claim 12, wherein the residual liquid is prepared without adding water.

14. The production method according to claim 12 or 13, wherein the alcoholic drink is selected from the group consisting of distilled liquor, brewed liquor, and mixed liquor.

15. The production method according to claim 14, wherein the distilled liquor is *shochu* (Japanese distilled spirit) or whisky.

16. The production method according to claim 15, wherein the shochu (Japanese distilled spirit) is *mugi shochu* (Japanese distilled spirit made from barley).

17. The production method according to any one of claims 12 to 16, wherein the reduced-pressure distillation is performed under conditions of a pressure in a vessel of 300 mmHg or less and a distillation temperature of 20 to 60°C.

18. The production method according to any one of claims 12 to 17, wherein the reduced-pressure distillation is performed such that the residual liquid has an alcohol content of 1% (v/v) or less.

19. The production method according to any one of claims 12 to 18, wherein the reduced-pressure distillation is performed such that the residual liquid has an alcohol content of 1% (v/v) to 60% (v/v).

20. The production method according to any one of claims 12 to 18, for producing the extract according to any one of claims 1 to 11.

21. A method for producing a beverage, comprising the step of blending an extract obtained by the method according to any one of claims 12 to 20.

22. A beverage comprising the extract according to any one of claims 1 to 11.

23. The beverage according to claim 22, which is a non-alcoholic beverage.

24. The beverage according to claim 22 or 23, which is a carbonated beverage.