

Mutual Trading Inc.
Japanese Sake Spec Sheet

Vineyard:	CHOYA Umeshu Co.Ltd
Founded:	1914
Vineyard Notes:	Umeshu has undergone significant changes over the years, particularly in terms of base spirit in which the ume are soaked to produce the final beverage. Originally, the fruit was soaked in koshu (a type of aged sake). This was later replaced with honkaku shochu, then again with multiple-distilled shochu. These drastic shifts were driven by the desire to make the most of ume's natural properties. The Umeshu experts at CHOYA, we are committed to meeting the ever-changing needs of our increasingly diverse customer base to create ever better products. We will continue to work with a large number of ume growers in Japan, making full use of the quality fruit they cultivate with care and expertise, in order to realise innovation and excellence in our Umeshu.

Product Name	The CHOYA Aged 3 Years
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Item Number	10434
Case Contents	6 bottles
Size	720ml
Base	Hard Liqueur
Main Ingredient	Ume, sugar, cane spirit
Aged	3 Years
Alcohol by Volume	15.0%
Introduced In	Japan
Distillery Location	Japan



LIGHT	FLAVORFUL	CHARACTERED	RICH
○	x	x	○

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
x	x	○	○	x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	○

Tasting Notes
A special blend of different ume liqueur batches aged between 3 and 5 years. Rich aroma suggestive of fine brandy. Complex and pleasant finish. To be enjoyed chilled & straight, on-the-rocks, or mixed in cocktails.