

**Mutual Trading Inc.**  
**Japanese Sake Spec Sheet**

<b>Vineyard:</b>	CHOYA Umeshu Co.Ltd
<b>Founded:</b>	1914
<b>Vineyard Notes:</b>	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.

<b>Product Name</b>	Choya Utage Aged 5 Years
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<b>Item Number</b>	10708
<b>Case Contents</b>	6 bottles
<b>Size</b>	700ml
<b>Base</b>	Hard Liqueur
<b>Main Ingredient</b>	Japanese ume, sugar, cane spirits
<b>Aged</b>	5 Years
<b>Alcohol by Volume</b>	18.0%
<b>Introduced In</b>	Japan
<b>Distillery Location</b>	Japan



<b>LIGHT</b>	<b>FLAVORFUL</b>	<b>CHARACTERED</b>	<b>RICH</b>
○	x	x	x

<b>STRAIGHT</b>	<b>ROCK</b>	<b>WITH WATER</b>	<b>WITH HOT WATER</b>	<b>FOR COCKTAIL</b>
x	x	○	○	x

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
○	○	○	○

<b>Tasting Notes</b>
Only 100% premium Nanko ume fruit from Kishu Pure raw material ume fruit liqueur aged for 5 years Glass bottle and cap depicting ume fruit Only natural ingredients, no artificial additives