

## Mutual Trading, Inc. Japanese Shochu Spec Sheet

<b>Distillery</b>	Takara Sake USA
<b>Founded</b>	1983
<b>Profile</b>	Takara Sake USA Inc. was established in 1983 in Berkley, California and became a member of Takara Group, the leading corporation of alcohol related business in Japan. Takara has a well of experience producing sake, mirin and shochu, accumulated over a period of more than one-and-a-half centuries. Takara Sake USA has taken pure snow melt from the Sierra Nevada Mountains and superior rice from the fertile Sacramento Valley. To this, they apply traditional sake-making craftsmanship and modern technology to produce a sake worthy of Takara mark.

<b>Product Name</b>	Ikkomon Imo Shochu
---------------------	--------------------

<b>Item Number</b>	10818
<b>Case Contents</b>	6 bottles
<b>Size</b>	750ml
<b>Main Ingredient</b>	Sweet Potato
<b>Ingredient Variety</b>	Satsuma Imo
<b>Secondary Ingredient</b>	Sweet Potato White Koji
<b>Blend Ratio</b>	
<b>Water</b>	
<b>Distillation</b>	Otsurui (normal pressure)
<b>Still Type/Size</b>	
<b>ABV</b>	25%
<b>Aged</b>	
<b>Storage Container</b>	
<b>Introduced In</b>	2006
<b>Distillery Location</b>	Miyazaki
<b>Distillery Head</b>	



<b>LIGHT</b>	<b>MEDIUM</b>	<b>RICH</b>	<b>CHARACTERED</b>
		○	

<b>NEAT</b>	<b>ON THE ROCKS</b>	<b>IN COCKTAILS</b>	<b>MIZUWARI</b>	<b>OYUWARI</b>
○	○		○	○

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

<b>Food Pairings</b>
Fried Chicken, Yakitori, Well-Seasoned Meat Dishes, Grilled Fish, Creamy Dishes

<b>Tasting Notes</b>
Made with 100% Southern Kyushu Sweet Potatoes and their original Sweet Potato Koji, rather than Rice Koji which is usually used even in Imo Shochu. From these, Ikkomon draws it's sweet yet refreshing aroma and flavor.

<b>Awards</b>
2013 Los Angeles International Spirits Competition Gold Award