

**New York Mutual Trading, Inc.
Japanese Shochu Spec Sheet**

Company Name	Sengetsu Shuzo Co., LTD.
Founded	1903
Profile	Established over 110 years ago, Sengetsu Shuzo produces mainly traditional Rice Shochu. Their name is borrowed from the famous and beloved Hitoyoshi Castle of Kumamoto Prefecture, which also carries a second name "Sengetsu Castle" or Crescent Moon Castle. The current Toji is the 6th distillery head, and he carries with him all the techniques and secrets of his predecessors.

Product Name	MoMoMo Peach Liqueur
---------------------	----------------------

Item Number	1237
Case Contents	12 bottles
Size	375ml
Type of Shochu	Liqueur
Main Ingredient	Rice Shochu, Peach Pulp
Variety of Ingredient	White Peach
Type of Koji	N/A
Distillation Method	N/A
Aged	N/A
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	7%
Introduced In	2014
Distillery Location	Kumamoto Prefecture
Distillery Head	Yuji Baba



LIGHT	FLAVORFUL	CHARACTERED	RICH
			<input type="radio"/>

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
<input type="radio"/>			<input type="radio"/>

Food Pairings
Fruit Tart, Sweet Crepes, Ice Cream

Tasting Notes
Quality Japanese peaches are pulverized for their pulp and combined in concentrated amounts with light, delicious Kumamoto Rice Shochu. Perfect for a sweet, aromatic and textural accent in cocktails, and delicious by itself, on the rocks, or poured over deserts like ice cream.