

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

Distillery	GRACE RUM Co., Ltd..
Founded	2004
Profile	Yuko Kinjo is the CEO and founder of Grace Rum: a small-production Rum distillery on the island of Minamidaito, 360 km from Okinawa prefecture. Sugarcane is synonymous with this island and has been planted here since settlement. Cor Cor Rum is made only of sustainable local sugarcane (no additives) and is a joint effort between Kinjo-san and the Minamidaito Island Chamber of Commerce. Their sugarcane is limited to the amount available in any given year from their fields, a fact not insignificant considering typhoons occasionally hit the island.

Product Name	Cor Cor RED
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Item Number	435
Case Contents	12 bottles
Size	750ml
Style	Spirits / Rum
Blending Ratio (Malt/Grain)	0%
Types of Peat	
Years Aged	3 years
Proof	
Pour	
Nose	
Introduced In	2005
Distillery Location	Tamanaha Tsutomu

Photo



LIGHT BODY	MEDIUM BODY	RICH BODY
		○

LIGHT FLAVOR	MEDIUM FLAVOR	RICH FLAVOR
		○

SHOORT FINISH	MEDIUM FINISH	LONG FINISH
		○

NEAT	ON THE ROCKS	FOR COCKTAILS
○	○	○

Tasting Notes

Where mass-produced rums use only the leftovers following the sugar refining process Grace Rum uses "cream of the crop" fresh sugarcane to form the foundation of their spirits, resulting in a distinct taste and bouquet found nowhere else. Cor Cor Red is made by first converting their locally harvested sugarcane into molasses. The molasses is then distilled once to preserve as much flavor as possible. Aromatic, fully flavored and potent this rum is a wildly fresh and compelling agent for any daquiri-style drink. With yuzu, perhaps, in place of traditional lime.