

**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 Bio Farm Organic Umeshu
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<b>Item Number</b>	546
<b>Case Contents</b>	12 bottles
<b>Size</b>	750ml
<b>Base</b>	Hard Liqueur
<b>Main Ingredient</b>	Organic Japanese ume, organic sugar, organic wheat spirit
<b>Aged</b>	
<b>Alcohol by Volume</b>	15.0%
<b>Introduced In</b>	Japan
<b>Distillery Location</b>	Japan



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

<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>
○	x	x	○

<b>Tasting Notes</b>
Balanced taste of sweetness and acidity, with a more enhanced ume flavor reminiscent of earth. Pleasant notes of almond from the pit. To be enjoy chilled, on-the-rocks, mixed with soda or hot water.