

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

Company Name	Takahashi Shuzo Co., LTD.
Founded	1900
Profile	Takahashi Shuzo, established in Meiji 33 (1900) does not make your Run of the Mill Kome Shochu. They believe their Shochu carries the tradition and flavors of 400 years, and they are recognized as the standard of all Kumamoto Shochu, which is the center of Japan for Kome Shochu. Using only the most carefully selected rice, clean Kumamoto water, and their own capable hands and traditions, they work to create the best Kome Shochu possible.

Product Name	Hakutake Umepon
---------------------	-----------------

Item Number	4179
Case Contents	6 bottles
Size	750ml
Type of Shochu	Liqueur
Main Ingredient	Honkaku Shochu, Plum, Dekopon Juice, Sugar, Citric Acid
Variety of Ingredient	Shiro Kaga Plum, Dekopon
Type of Koji-Kin	Shiro Koji-Kin
Distillation Method	Single (Less Pressure)
Aged	1 Year
Blending Ratio	N/A
Storage Container	Stainless Tank
Alcohol by Volume	10% (20pf)
Introduced In	2011
Distillery Location	Kumamoto
Distillery Head	Kazumi Fujimoto



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

STRAIGHT (CHILLED)	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL (with soda)
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>

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

Food Pairings
Bright relishes, as an aperitif or digestif.

Tasting Notes
A puckering, refreshing and easy sweetness that could only come from a mixture of Japanese Ume (plum) and juice of the Dekopon fruit, which is a sweet variety of the mandarin orange. Hakutake Shuzo invites you to enjoy this novel and masterful Umeshu.

Awards
Monde Selection 2014 - Gold Medal Los Angeles International Spirits Competition 2014 - Gold (93 points)