

Mutual Trading, Inc. Japanese Shochu Spec Sheet

Distillery	Kurokabegura (Takara)
Founded	1925
Profile	Kurokabegura is located in Miyazaki Prefecture, in the nature-rich Takanabe-cho. To the East sits the Hyuga Bay and to the north they overlook the Osuzu mountains. They are very particular about their commitment to quality materials, distillation and aging. Kurokabegura is a result of Takara Shuzo's accumulated skills and tradition, and they invest all their time and effort into making their Shochu.

Product Name	Towari Soba Shochu
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Item Number	5770
Case Contents	6 bottles
Size	750ml
Main Ingredient	Soba (buckwheat)
Secondary Ingredient	Soba Koji
Blend Ratio	
Water	
Distillation	Otsurui (both normal & low pressure)
Still Type/Size	
ABV	25%
Aged	
Storage Container	
Introduced In	2004
Distillery Location	Miyazaki Prefecture
Distillery Head	



LIGHT	MEDIUM	RICH	CHARACTERED
		○	○

NEAT	ON THE ROCKS	IN COCKTAILS	MIZUWARI	OYUWARI
	○		○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○		○

Food Pairings	
Easily paired with both bold and lightly flavored dishes.	

Tasting Notes	
Using their original creation "Soba Koji" and 100% buckwheat, Kurokabegura presents this blended Otsu-ru Genshu Shochu. The combination of ingredients and technique create a rich, toasted, nutty and semi-sweet Shochu that is easy and pleasant to drink.	