

Mutual Trading, Inc. Japanese Shochu Spec Sheet

Company Name	Satsuma Shuzo Co., LTD.
Founded	1936
Profile	Satsuma Shuzo is located in the southernmost part of Satsuma Hanto (the Satsuma Peninsula), which is an area of clean water and ideal and fertile soil for growing sweet potatoes. With these good ingredients and the skills and traditions of their Toji, delicious and high quality Shochu is made. Their motto is quality first, and to that aim they do not freeze any of the potatoes that they make their Shochu with.

Product Name	Satsuma Shiranami Imo Shochu
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Item Number	92
Case Contents	12 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Sweet Potato, Rice Koji
Variety of Ingredient	Kogane Sengan
Type of Koji-Kin	White Koji-Kin
Distillation Method	Single (Normal Pressure)
Aged	N/A
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	25% (50pf)
Introduced In	2002
Distillery Location	Kagoshima Prefecture
Distillery Head	Hatsuo Yadori



LIGHT	FLAVORFUL	CHARACTERED	RICH
	○	○	

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	○	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	○

Food Pairings
Sashimi, Tempura, Yakitori, Yakiniku

Tasting Notes
Satsuma Shiranami, which is one of the most popular Imo Shochu brands in Japan, is made with 100% carefully selected top-grade Kogane Sengan sweet potato from South Kagoshima. It has the natural sweetness of that sweet potato, with a full body and aroma.

Awards
2009-2013 Kagoshima Brewers Association Shochu Council, Award of Excellence 2008-2009 Kagoshima Brewers Association Shochu Council, Presidential Award