

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

<b>Company Name</b>	Masahiro Shuzo Co. LTD.
<b>Founded</b>	1883
<b>Profile</b>	Established in 1883 and located in the Shuri region known for Awamori, Masahiro Shuzo has been honing their skill to create the rich taste unique to traditional Awamori. The Awamori Shimauta use traditional techniques such as atmospheric distillation that preserves the umami, aroma and vibrancy of the ingredient rice. Their moto for Awamori production is "unchanging but evolving and relevant"

<b>Product Name</b>	Shimauta Awamori
---------------------	------------------

<b>Item Number</b>	9067
<b>Case Contents</b>	12 bottles
<b>Size</b>	750ml
<b>Type of Shochu</b>	Awamori
<b>Main Ingredient</b>	Rice
<b>Variety of Ingredient</b>	Indica Rice
<b>Type of Koji</b>	Black Koji
<b>Distillation Method</b>	Atmospheric
<b>Aged</b>	Less than 3 Years
<b>Blending Ratio</b>	
<b>Storage Container</b>	Tank
<b>Alcohol by Volume</b>	24%
<b>Introduced In</b>	2006
<b>Distillery Location</b>	Okinawa Prefecture
<b>Distillery Head</b>	Arakaki Yoshihiro



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

<b>STRAIGHT</b>	<b>ON THE ROCKS</b>	<b>WITH COOL WATER</b>	<b>WITH HOT WATER</b>	<b>IN COCKTAILS</b>
		○		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		○	

<b>Food Pairings</b>
Yakitori, Karaage

<b>Tasting Notes</b>
This light and refreshing Awamori has a vibrant and crisp taste, and serves as a perfect introduction for Awamori beginners. The name, Shimauta, translates to "Island Song".