

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

<b>Company Name</b>	HELIOS DISTILLERY & BREWERY CO., LTD.
<b>Founded</b>	1961
<b>Profile</b>	Based on the principal, Tadashi Matsuda, the founder, established Helios Distillery in 1961. He started with making Rum, made of sugar cane that has been Okinawa's main crop. His principal whether it is in the making of Awamori, Spirits, Beer or Liqueurs still stands today at Helios, over 50 years.

<b>Product Name</b>	TEEDA
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<b>Item Number/UPC</b>	10133
<b>Case Contents</b>	12
<b>Size</b>	750ml (80P)
<b>Method</b>	Industrial
<b>Source of inputs</b>	
<b>Type of cane</b>	
<b>Barrels type</b>	american white oak
<b>Aging years in barrels</b>	3 years
<b>Still what kind</b>	pot still
<b>Blend or single barrel</b>	Blend
<b>Master Blender name</b>	Shigetomo Terukina
<b>Training and education</b>	University of Ryukyu's
<b>Countries distributed</b>	
<b>Imported ingredinets</b>	-
<b>Name and location</b>	HELIOS DISTILLERY & BREWERY CO., LTD. OKINAWA JAPAN



<b>Nose</b>	raisins, cinamon like aroma
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<b>Flavour</b>	caramel, candy sugar.
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<b>Food Pairings</b>	-
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<b>Tasting Notes</b>	You will find raisins and cinnamon like aroma. Caramel and candy sugar will be noticed in mouth. Creamy vanilla ice cream will be found when added with a bit of water.
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<b>Unquie features</b>	100% Ingredients from Okinawa. Distilled, aged and bottled in Okinawa. Very limited amount.
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