

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

Company Name	Nishi Shuzo Co., LTD.
Founded	1845
Profile	Believing that good shochu, like a good harvest, is nothing less than a gift from the earth, Nishi Shuzo only uses potatoes and rice grown by local farmers. Additionally the brewery itself is surrounded by mountains, and thus they are blessed with good water.

Product Name	Tenshi no Yuwaku Imo Shochu
---------------------	-----------------------------

Item Number	9040
Case Contents	12 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Sweet Potato, Rice Koji
Variety of Ingredient	Koganesengan
Type of Koji-Kin	White Koji-Kin
Distillation Method	Single (Normal pressure)
Aged	More than 7 years
Blending Ratio	N/A
Storage Container	Sherry Barrel
Alcohol by Volume	40% (80 proof)
Introduced In	2000年
Distillery Location	Kagoshima Prefecture
Distillery Head	Takeaki Arima



LIGHT	FLAVORFUL	CHARACTERED	RICH
		○	○

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
			○

Food Pairings
Chocolate, Fruits, Dried Fruits

Tasting Notes
A highly prized Imo Shochu aged in Sherry Barrels and made with premium sweet potatoes and white koji. Tenshi no Yuwaku has a thick and creamy texture, and a sophisticated and elegant aroma. Shares brandy and sherry characteristics, while retaining all the richness of a sweet potato genshu. The name Tenshi no Yuwaku (Angel's Temptation) is a reference to the "Angel's Share" (the quantity of barrel stored wine or whisky that evaporates during aging, which is said to be taken by Angels).

Awards
International Wine & Spirits Competition 2014 - Grand Gold Award LA Wine & Spirits Competition 2014 - Gold Award Monde Selection 2013 - Gold Medal