

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

<b>Vineyard:</b>	CHOYA Umeshu Co.Ltd
<b>Founded:</b>	1914
<b>Vineyard Notes:</b>	Umeshu has undergone significant changes over the years, particularly in terms of base spirit in which the ume are soaked to produce the final beverage. Originally, the fruit was soaked in koshu (a type of aged sake). This was later replaced with honkaku shochu, then again with multiple-distilled shochu. These drastic shifts were driven by the desire to make the most of ume's natural properties. The Umeshu experts at CHOYA, we are committed to meeting the ever-changing needs of our increasingly diverse customer base to create ever better products. We will continue to work with a large number of ume growers in Japan, making full use of the quality fruit they cultivate with care and expertise, in order to realise innovation and excellence in our Umeshu.

<b>Product Name:</b>	CHOYA NATURAL SHISO
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<b>Item Number</b>	10442
<b>Case Contents</b>	12 bottles
<b>Size</b>	750ml
<b>Ingredient</b>	Ume, Shiso Extract, Cane Spirit
<b>Ingredient Source</b>	Wakayame Prefecture
<b>Harvest Period</b>	N/A
<b>Designation</b>	Umeshu
<b>Alcohol Content</b>	15.00%
<b>Vintage</b>	N/A
<b>Bottling Date</b>	N/A
<b>Release Date</b>	2022
<b>Winery Location</b>	Japan
<b>Head Vintner</b>	Japan



SWEET	SEMI-SWEET	DRY	SEMI-DRY	EXTRA-DRY
X	○	○	○	○

LIGHT BODY	SEMI-LIGHT	MEDIUM BODY	SEMI-RICH	RICH BODY
○	○	○	○	X

SHORT FINISH	SEMI-SHORT	MEDIUM FINISH	SEMI-LONG	LONG FINISH
○	○	○	○	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
X	○	○	X

<b>Food Pairings</b>

<b>Tasting Notes</b>
Natural sweetness from honey and gentle acidity with nutty aroma of the ume fruit. Slightly flavoured with shiso herb giving it a unique herbaceous taste and a pink colour. Enjoy straight & chilled or on-the-rocks