

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Amabuki Shuzo Co., Ltd.
Founded	1688
Profile	Established in the northern Kyushu region, Amabuki Brewery has been producing sake earnestly for over 325 years. They make use of locally harvested Saga rice and underground water and to create unique, high grade sake. Their specialty - a new style of using flower yeasts - is a combination of their skill, creativity and hard work, and led to new level in sake. Enriching your most relaxing times with the elegant and unique fragrances and flavors in their brews has been their ultimate duty for generations.

Product Name	Amabuki Blood Orange APOLLON
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Item Number	10472
Case Contents	12 bottles
Size	720ml
Class	Liqueur
Base	Sake
Ingredient	Blood orange, lemon, passion fruit, Japanese plum, grapefruit, sugar
Alcohol by Volume	9%
Aged	N/A
Introduced in	2008
Brewery Location	Saga Prefecture
Brewery Head	Shinji Hinoshita



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

FULL BODIED	←————→	————→	LIGHT
	○		

FRAGRANT	LIGHT	AGED	RICH
○			

AROMATIC	CITRUSY	EARTHY	FRUITY
	○		○

CHILLED	ROOM TEMP	BODY TEMP	WARM
◎	○	○	×

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○		○	○

Food Pairings
Mix with soda or yogurt drink (1:1 ratio) for a lively and delicious cocktail.

Tasting Notes
Named after the Greek god of the Sun, Apollo, this uniquely delicious umeshu was born by blending fresh blood orange juice with Amabuki Brewery's distinctive "flower yeast" sake. Blood oranges grown in the warm sun have a jewel-like red flesh, a rich ripeness in their sweet and sour flavor, a seductive aroma that stimulates the senses, and a lingering finish that perfectly balances bitter and pleasant. Juicy, delicious, with a little bit of "pulp".

Award(s) in the past
Japan Umeshu Competition 2019 Bronze Medal Winner (Citrus-Blend Umeshu Division) Japan Umeshu Tasting Competition 2019 3rd Place (Unique Umeshu Division) Japan Umeshu Tasting Competition 2018 3rd Place (Unique Umeshu Division)