## Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Sanwa Shurui Co., LTD.
Founded	1958
Profile  The lush greenery, refreshing breezes and pure cool water of Oita Prefecture provide a fitting setting for the ditill of Sanwa Shurui. Sanwa Shurui was started in 1958 when three companies merged. A fourth company joined the following year and this effectively brought foru fermenttaion- related licenses under the one roof. The company's the same: "Quality comes first."	

Product Name	lichiko SPECIAL
IPTOUUCI Name	HIGHIKO SPECIAL

Item Number	10649
	1.22.12
Case Contents	6 bottles
Size	720ml
Type of Shochu	Otsu Rui
Main Ingredient	Barley and Barley Koji
Variety of Ingredient	Two Row Barley
Type of Koji	Barley Koji
Distillation Method	Vaccum
Aged	3 Years
Blending Ratio	
Storage Container	White Oak
Alcohol by Volume	30%
Introduced In	2005
Distillery Location	Oita Prefecture
Distillery Head	N/A



LIGHT	FLAVORFUL	CHARACTERED	RICH
	0		0

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
0	0	0		0

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
			0

## **Food Pariings**

Stir Fry, Chocolate, Octopus Carpaccio, Vanilla Ice Cream, Aged Cheeses

## Tasting Notes

Has an expansive and savory aromas of oak, incense and spiced vanilla and mulled pear, with a smooth and round mouthfeel and the elegant gentle flavors of cacao and honey. The distiller team at iichiko worked to develop new yeast strains and experimented with aging conditions in order to bring fans of lichiko this beautiful and expressive new bottling.

## Awards

2016 International Wine & Spirit Competition (IWSC) Gold/Trophy/Outstanding 2018 San Francisco World Spirits Competition(SFWSC) Gold/Best Shochu

2020 Tokyo Whisky & Spirits Competition (TWSC) Sperior Gold