Mutual Trading, Inc. Japanese Shochu Spec Sheet

Brewery	Higa Shuzo
Founded	1948
Profile	Located in Yomitan Village in the center of Okinawa Prefecture, Higa Shuzo's headquarters and factory enjoy the fresh sea breeze and land that is rich in nature. Their philosophy centers on "Smile Be Waves." Higa Shuzo wants Zanpa to put a smile on everyone's faces and spread smiles like the waves of Okinawa. Zanpa is ready to be a part of new and old meetings, conversations, and heartfelt moments. In their commitment to quality, Higa Shuzo has obtained an FSSC 22000 certification, and they are committed to environmentally friendly initiatives such as the installation of a solar power system and recycling of manufacturing wastewater. The distillery also offers a diverse product lineup to suit various occasions.

Product Name Zanpa Black

Item Number	10653	
Case Contents	12 bottles	
Size	720ml	
Type of Shochu	Awamori	
Main Ingredient	Rice	
Ingredients Source	Thailand	
Variety of Ingredient	Indica Rice	
Type of Koji	Black	
Distillation Method	Vacuum	
Aged	3 months minimum	
Blending Ratio	N/A	
Storage Container	Stainless steel tank	
Alcohol by Volume	30%	
Introduced In	N/A	
Distillery Location	Okinawa Prefecture	
Master Distiller	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	0	0	0

Food Pairings

Zanpa Black is delicious with a wide range of cuisines and is an excellent choice for food pairings. Okinawan cuisine, fried chicken, gyoza/dumplings, other strong or rich flavored foods.

Tasting Notes

Zanpa Black is one of Higa Shuzo's flagship products alongside Zanpa White. Zanpa Black has been loved by many generations and continues to be a popular, long-selling product. This awamori is known for its clean and sharp taste characterized by its refreshing aroma and finish created by vacuum distillation. Notes of ripe apple, black tea, flint, and cool melon rind on the nose. Gentle rounded mouthfeel with a plesant building bitterness accented by notes of turbinado sugar, cocoa powder, and grassy pandan and a lingering aftertaste of tropical fruit. Enjoy Zanpa Black mixed with carbonated beverages (3:7 ratio or 5:5 ratio) and a squeeze of fresh citrus like Okinawan shequwasar ($\mathcal{V} - \mathcal{P} \, \mathcal{P} - \mathcal{P} - \mathcal{P} - \mathcal{P}$) for a delicious twist. For a rich yet refreshing mix, try Zanpa Black cut with sanpin tea (Okinawan jasmine oolong tea) or iced coffee. Versatile as an cocktail base and food pairings.

Awards

Monde Selection - Gold Award 2009-2020 (12 consecutive years), International High Quality Trophy 2020 International Taste Institute - Superior Taste Award 2 Stars in 2009-2012 and 2015-2020