

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

<b>Brewery</b>	Higa Shuzo
<b>Founded</b>	1948
<b>Profile</b>	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.

<b>Product Name</b>	Zanpa 43
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<b>Item Number</b>	10656
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Type of Shochu</b>	Awamori (blended)
<b>Main Ingredient</b>	Rice
<b>Ingredients Source</b>	Thailand
<b>Variety of Ingredient</b>	Indica Rice
<b>Type of Koji</b>	Black
<b>Distillation Method</b>	Kusu - Atmospheric Awamori - Vacuum
<b>Aged</b>	Kusu - 3 years minimum Awamori - N/A
<b>Blending Ratio</b>	Kusu - 60% Awamori - 40%
<b>Storage Container</b>	Stainless steel tank
<b>Alcohol by Volume</b>	43%
<b>Introduced In</b>	N/A
<b>Distillery Location</b>	Okinawa Prefecture
<b>Master Distiller</b>	N/A



<b>LIGHT</b>	<b>FLAVORFUL</b>	<b>CHARACTERED</b>	<b>RICH</b>
		○	○

<b>STRAIGHT</b>	<b>ROCK</b>	<b>WITH WATER</b>	<b>WITH HOT WATER</b>	<b>FOR COCKTAIL</b>
	○	○		○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		○	○

<b>Food Pairings</b>
Meat dishes, fish dishes, sweets such as dark and bitter chocolate, ice cream, etc.

<b>Tasting Notes</b>
3-year-aged kusu and young awamori are carefully blended, resulting in a spirit with smooth and mellow flavor. Zanpa 43's blending and stainless steel tank aging creates a rich yet clean flavor that is an excellent base for a variety of cocktails. The character of Zanpa 43 shifts and changes depending on how you serve it and what it is mixed with. Intimately explore this awamori's personality neat in a grappa glass for a classic experience. Zanpa 43 carries aromas of fresh green apple, hazelnut, and delicate florals mixed with wintergreen. On the palate, there are elegant and rich notes of honey, caramel, nuts, dark milk chocolate, mixed with fruits and dewy floral. Deliciously balanced complexities of sweetness, savoriness, bitterness, and astringency on a plush velvety texture. Zanpa 43 won first place in the awamori category at the 23rd National Liquor Contest (Japan).