Mutual Trading, Inc. Japanese Shochu Spec Sheet

Brewery	Ikehara Shuzo Co., Ltd.
Founded	1951
Profile	Ikehara Shuzo is a small Awamori distillery with only three employees. The red-tiled roof of the distillery stands in a quiet residential area in the center of Ishigaki Island, and since its establishment, the Awamori has been produced by three generations of the same family. By preserving the hand-crafted traditions of the old distillery and constantly refining techniques and taste, Ikehara Shuzo's Shirayuri Awamori stands out as a unique and delicious spirit.

Item Number	10805		
Case Contents	12 bottles		
Size	750ml		
Type of Shochu	Ryukyu Awamori		
Main Ingredient	Rice		
Variety of Ingredient	Indica Rice		
Type of Koji	Black Koji (Inui Variety)		
Distillation Method	Single Distillation		
Aged	6 months		
Blending Ratio	N/A		
Storage Container	Stainless Steel		
Alcohol by Volume	44%		
Introduced In	2020		
Distillery Location	Okinawa Prefecture		
Master Distiller	Yu Ikehara		



LIGHT	FLAVORFUL	CHARACTERED	RICH
		0	0

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		0	0

Food Pairings

Served straight/rock: nuts, dried fruits, brown sugar Served with carbonated water: meat dishes

Tasting Notes

Made with the rare and difficult to use Inui variety of black koji, this Awamori boasts condensed deep, warm, and sweet aromas of steamed rice, lending a gorgeous and robust nose. Dry and full-flavored with an exceptionally smooth finish. Enjoy all the fine flavor of Shirayuri Awamori straight, or accentuate its complexity with carbonated water.

Award(s)

San Francisco World Spirits Competition 2021 - Best Shochu Award, Double Gold Award, Best of Class Award