

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

Distillery	Takahashi Shuzo Co., LTD.
Founded	1900
Profile	Takahashi Shuzo is a shochu distillery located in the Hitoyoshi-Kuma region, the southernmost area of Kumamoto Prefecture. The company motto is "Good rice, good water, good people." The motto refers to the three key elements in the production of Takahashi Shuzo's honkaku (authentic) rice shochu: high quality Japanese rice, pure water from the Kuma River system, and the traditional skills of their expert craftsmen. The distillery relentlessly seeks out the best of these three elements. Flagship products of the distillery include Hakutake and Shiro. The distillery actively promotes their honkaku rice shochu from Kumamoto to the rest of Japan and beyond to expand the market for Japan's representative distilled spirit.

Product Name	Hakutake KAORU
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Item Number	10846
Case Contents	6 cartons
Size	1.8L
Type of Shochu	Kome, Otsu-ru, Honkaku Shochu
Main Ingredient	Rice, Rice Koji
Ingredients Source	Japan
Variety of Ingredient	Hinohikari, Koshihikari
Type of Koji	White
Distillation Method	Vacuum, Single
Aged	3 months minimum
Blending Ratio	100%
Storage Container	Stainless steel tank
Alcohol by Volume	25%
Introduced In	2019
Distillery Location	Kumamoto Prefecture
Master Distiller	Shunji Fujimoto



LIGHT	FLAVORFUL	CHARACTERED	RICH
	○		

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
○	○	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings
Pairs well with a wide range of cuisines, including but not limited to Western, Chinese, and Japanese.

Tasting Notes
Born from the desire to create a shochu that people can enjoy every day. Whether one is new to the world of shochu or a connoisseur, Hakutake KAORU will soon find a place in your heart and in your glass with the harmonious balance of its fruity and lively Ginjo aroma and deep, rice-based flavor. Ginjo aroma refers to the fruity and floral aroma characteristics often exhibited by Ginjo-grade sake. From rice selection to fermentation, distillation, and blending, Takahashi Shuzo cultivates the "Ginjo aroma" in every step of the process, including its name - KAORU is the Japanese word for "sweet smelling" or "fragrant." The distillery has dedicated three years to KAORU's development, and their commitment allows them to offer you the opportunity to enjoy aromatic shochu at a reasonable price point. KAORU is Vegan and carries the Geographical Indication of "Kuma Shochu."

Taking inspiration from "3-stage brewing process" in Japanese sake production, Takahashi Shuzo added a third stage to what is usually a 2-stage mash preparation for shochu. This additional stage involves dividing the second batch of steamed rice to be added to the mash into two portions, and allowing each addition to ferment over two different time intervals. By doing so, they are able to control the rapid temperature rise in the mash and successfully extract the maximum potential of the "Ginjo aroma."

KAORU can be enjoyed a variety of ways. Try mixing KAORU with club soda or seltzer in a 1:3 ratio and garnish with lemon slices for a fragrant and refreshing drink. KAORU can also be enjoyed in more traditional preparations, such as mixed with ice and water, mixed with hot water, on the rocks, or straight.

Award(s)
Monde Selection - Gold Award 2020