Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Takara Shuzo Co., Ltd
Founded	1842
Profile	Takara is renowned for their Shochu, Mirin and Sake production that spans over more than one-and-a-half centuries. Because Takara's main endeavors depend heavily on the mastery of natural processes such as fermentation, the Company feels a strong sense of responsibility toward preserving the natural environment. As a self-proclaimed "Harmonist," Takara engages in activities aimed at educating people about the importance of sustainable coexistence with nature. Work in this area is embodied byTakara's corporate philosophy: "Contributing to the creation of a vital society and a healthy lifestyle for its members through our fermentation technology and biotechnology in a way that achieves harmony with nature."

Product Name	TaKaRa CHU-HI White Peach

Item Number	C90020/50839	
Case Contents	24	
Size	355ml	
Type of Shochu	Korui	
Main Ingredient	TaKaRa Shochu	
Variety of Ingredient	White Peach, natural and artific	i ial flavors and sweetener
Type of Koji	-	
Distillation Method	Multiple	
Aged	-	
Blending Ratio	-	
Storage Container	CAN	
Alcohol by Volume	4.5%	
Introduced In	4.1.2024	
Distillery Location	Miyazaki	
Creater	Takara Shuzo	



LIGHT	FLAVORFUL	CHARACTERED	RICH
0	0	0	0

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
0	0		0

Food Pairings

Drink TaKaRa Chu-Hi White Peach accompany with prosciutto, medium soft to hard white cheeses, or mildly sweet pastries. Perfect for a Sunday brunch, a great combination with Eggs Benedict or bacon and cheese quiche. For an even more festive cocktail, add some TaKaRa Chu-Hi White Peach to a glass of

Tasting Notes

TaKaRa Chu-Hi White Peach sparkling cocktail has a delightfully fresh and flavorful taste of summer, like biting into a white peach just picked off the tree.

TaKaRa "CHU-HI," short for Sho-chu Highball, is an iconic Japanese sparkling cocktail that fuses Shochu (Japanese distilled spirit) and fresh juice sourced from locally grown fruits in Japan. Its mild alcohol content, delicate sweetness, and superbly refreshing fruit flavors are sure to be memorable.