

Mutual Trading, Inc. Japanese Shochu Spec Sheet

Company Name	Denen Shuzo
Founded	1979
Profile	Established in northern Kagoshima in 1905, Denen Shuzo pioneered the idea of barrel stored Shochu. They continue to do so while also implementing the "ongaku jikomi" technique, which is playing music while they make their Shochu, which is believed to enhance fermentation and barrel aging.

Product Name	Denen Mugi White Label
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Item Number	9010
Case Contents	12 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Barley, Barley Koji
Variety of Ingredient	Nijyo Barley
Type of Koji Kin	White Koji-Kin
Distillation Method	Single (Normal Pressure)
Aged	More than 6 months
Blending Ratio	100%
Storage Container	-
Alcohol by Volume	25%
Introduced In	2003
Distillery Location	Kagoshima Prefecture
Distillery Head	Koichi Naganagata



LIGHT	FLAVORFUL	CHARACTERED	RICH
○			

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	○	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	○

Food Pairings
Seafood and Fish Dishes - Sushi, Sashimi, Carpaccio of lighter white fish. Steamed Clams. Roasted beef.

Tasting Notes
The soft, round elegance of this Shochu is supposedly a result of the music that is played to the mash and barrels while it is being made. Has a light and sweet barley aroma and a clean, dry finish.

Awards
Kagoshima Honkaku Shochu Council - Award of Excellence Kumamoto Department of Revenue - Award of Excellence