

Mutual Trading, Inc. Japanese Shochu Spec Sheet

Company Name	Takahashi Shuzo Co., LTD.
Founded	1900
Profile	Takahashi Shuzo, established in Meiji 33 (1900) does not make your Run of the Mill Kome Shochu. They believe their Shochu carries the tradition and flavors of 400 years, and they are recognized as the standard of all Kumamoto Shochu, which is the center of Japan for Kome Shochu. Using only the most carefully selected rice, clean Kumamoto water, and their own capable hands and traditions, they work to create the best Kome Shochu possible.

Product Name	Ginrei Shiro Shochu
---------------------	---------------------

Item Number	4327
Case Contents	24 bottles
Size	750 ml
Type of Shochu	Otsu Rui
Main Ingredient	Rice, Rice Koji
Variety of Ingredient	Hinohikari, Koshihikari
Type of Koji-Kin	White Koji-Kin
Distillation Method	Single (Less Pressure)
Aged	6 Months
Blending Ratio	100%
Storage Container	Stainless Container
Alcohol by Volume	25% (50pf)
Introduced In	2010
Distillery Location	Kumamoto Prefecture
Distillery Head	Kazumi Fujimoto



LIGHT	FLAVORFUL	CHARACTERED	RICH
<input type="radio"/>	<input type="radio"/>		

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL (with soda)
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		<input type="radio"/>	

Food Pairings
Sushi, Sashimi, and Delicately Flavored Japanese Cuisine

Tasting Notes
Ginrei Shiro Shochu is brewed carefully using only the cleanest waters and the most delicious rice. The mash it is distilled from is fermented in very low temperatures using Ginjo Yeast, giving the final product an elegant, floral aroma that is much like Ginjo sake. Soft, smooth and easy to drink.

Awards
Monde Selection 2014 - Gold Medal Los Angeles International Spirits Competition 2014 Gold(94pt)