

**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	Hakutake Shiro Kome Shochu
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Item Number	9110
Case Contents	12 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Rice, Rice Koji
Variety of Ingredient	Hino Hikari, Koshi Hikari
Type of Koji-Kin	Shiro Koji-Kin
Distillation Method	Single (Less pressure)
Aged	6 months
Blending Ratio	100%
Storage Container	Stainless Tank
Alcohol by Volume	25% (50pf)
Introduced In	1985
Distillery Location	Kumamoto Prefecture
Distillery Head	Kazumi Fujimoto



LIGHT	FLAVORFUL	CHARACTERED	RICH
○			

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
Pairs easily with many dishes, and brings out the flavor of companion ingredients.

Tasting Notes
The #1 selling premium rice shochu in Japan - Hakutake Shiro Kome Shochu - is clean and easy with an elegant aroma and a soft mouthfeel. Takahashi Shuzo makes it with water from the Hitoyoshi basin, which is high in minerals, and flavorful rice. Makes a perfect low-calorie vodka replacement in cocktails.

Awards
Monde Selection 2014 - Gold Medal